Miss Magnet's COOKERY BOOK

for

Magnet

ELECTRIC COOKERS

MADE IN ENGLAND

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Miss Magnet's COOKERY BOOK for Magnet ELECTRIC COOKERS

Containing specially selected recipes — prepared for cooking & baking and giving all directions for using

Magnet
ELECTRIC
COOKERS

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Introduction

"SINCE Eve ate apples much depends on dinner" says Byron in "Don Juan."

Much, indeed, depends on every meal. Food is the fuel which keeps the delicate mechanism of the human body going.

There is, however, food *and* food, just as there are cooks *and* cooks.

Those of you who cook your food the electrical way know that there is no other method which conserves its nutritive qualities so well or can cook it to such a degree of perfection. You also know that cooking is so simplified by it that cooks who have only an elementary knowledge of the culinary art can turn out dishes for a long and varied menu just as successfully as the cook of mature experience. It is merely a matter of adjusting a switch and observing the time, provided you know how to prepare the dishes.

To assist you in this preparation the large number of recipes to be found in the following pages have been specially drawn up. They cover needs ranging from an emergency snack to a banquet. If you follow the details carefully you cannot go wrong, because a MAGNET Cooker which roasts a chicken or boils a pudding to-day at a definite temperature in a stated period of time, will go on doing so in the same way for years to come.

We offer these recipes to you frankly in the hope that you may find them of real service, and that they may contribute daily to that serene content which always follows when creature comforts are fully studied.

There is a Magnet Cooker to suit every home.

The Magnet Cooker— Its Characteristic Features.

The MAGNET Cooker—there is a model made to suit every home—is one of the most characteristic examples among the extensive variety of appliances designed for domestic use manufactured by the General Electric Co., Ltd. It is characteristic, in the first place, in those features which reflect so clearly that long experience and keen perception of the requirements of housewives have gone to the design and manufacture of all appliances bearing the MAGNET trade mark. In the second place, a MAGNET Cooker stands out as a happy example of the combination of sound utility with attractive appearance. In the third place, it incorporates in every part of it, material of the best possible quality, with structural strength and finished workmanship of the high standard implied by the label " made in England," by a firm of established reputation; and in the fourth place, a MAGNET Cooker spells efficiency with a capital " E."

As regards electrical equipment, each MAGNET Cooker is arranged with a view to the utmost economy in maintenance costs. The elements are easily accessible and replaceable, and totally enclosed quick-boiling plates and reciprocating three-heat switches for controlling the circuits, are fitted. Wherever possible, the wiring of each cooker is concentrated at its side, an arrangement which serves the double purpose of rendering every circuit quickly accessible, and of providing under the hob a warming cupboard of liberal dimensions. Replaceable units, such as hotplates, etc., are connected to thumbscrew terminals, a practice which, for long life and service in proximity to heating elements, experience has proved to be the most satisfactory. Efficient earthing facilities are provided close to the main terminals and care is taken to ensure good continuity throughout the entire frame of each cooker.

Corners are everywhere rounded to facilitate cleaning and in most MAGNET Cookers the oven interiors are completely withdrawable. Great care is taken to ensure a tight-fitting door, and each oven is adequately lagged with heat insulating material on all six faces.

Every MAGNET Cooker carries with it a twelve months' guarantee of the G.E.C. and the totally enclosed hotplates fitted as standard on all models are individually guaranteed for two years. Furthermore, each model is sent out with its own instruction card.

A Magnet Cooker represents the essence of usefulness.

How to Cook Electrically

"Whatever is worth doing at all, is worth doing well."

This maxim, credited to Lord Chesterfield nearly two hundred years ago, is still frequently repeated to-day because it enshrines an imperishable truth.

When you cook, personal pride urges you to do it well, quite apart from any expectation of praise which may be uttered when the food you cook is eaten. With a MAGNET Electric cooker you cannot fail to cook well, but there are a number of little things worth knowing about such a cooker that will minister to your ease in using it, add to the success of your cooking efforts, and also help you to save in the cost of current.

If cooking with a MAGNET Electric Cooker is worth doing at all, it is certainly worth doing well, and because of this a few of the little things worth knowing, so that you can always get the best results, are explained in the following notes.

Let us take the oven first. The shelves, etc., should all be arranged before the switch is turned "on." The switch should be turned to "high" for from 20 to 25 minutes before you use the oven, and if your cooker has a thermometer the following temperatures can be regarded as a helpful guide; very hot oven 500° F.; hot oven 450° F.; moderately hot oven 400° F,; and cool oven 300° F. The heat of the oven can be regulated over a wide range of temperatures by carefully adjusting the controls,

A Magnet Cooker gives years and years of satisfactory service.

which are clearly marked " High," " Medium " and " Low." Thermometers, it should be realised, may vary a little, but rarely sufficient to affect the guide given.

The oven is otherwise entirely closed except for a small ventilator. The heat can be retained in it for a considerable time, so that you can actually cook biscuits, milk puddings, and such things when the baking operations are finished, with the current entirely switched off. Avoid leaving the oven door open longer than necessary.

For roasting meat it is best to switch on the current " high " until the thermometer registers 400 °F. (hot), and the oven should be left at this temperature for 15 minutes after putting in the joint so as to seal the pores of the meat; then the oven can be switched to " low " and afterwards to the " off " position, so long as the temperature does not fall below 400 ° F. It is advisable, however, to switch on again to " high " for 10 minutes before taking out the meat, as it will then come out crisp and brown. Fifteen to twenty minutes should be allowed for each pound of meat cooked.

In baking bread you should switch the current on " high," and when a temperature of 500 ° F. (very hot) is registered the dough should be put in the oven and the switch still left at " high " for a further 5 minutes. Then with the switch at " low " for 40 minutes the bread will be baked with a thin crisp crust, and perfect colour.

Puff Pastry is most successfully baked if the current is switched on " high " till the thermometer shows 500° F. (very hot), for Short Pastry 450° F. (hot), when the pastry is put in and at the end of ten minutes the switch is turned to " low " for the remainder of the time. You will find it an advantage in the case of meat and fruit dishes to switch the current " off " when the pastry is nearly done—the heat retained in the oven will be sufficient to finish the contents.

Sponge cakes and small fancy confectionery should be put in the oven at 480 ° F. (very hot) and the oven kept at that temperature until the cooking is finished. For large fruit cakes, however, it is better to have the oven 400 ° F. (hot) when they are put in the oven; after 5 minutes at " high " the switch should be turned to " low," and for the last half-hour of the baking the switch should be " off."

When you have finished with cooking and have turned the switch " off," you will find that if you place a bowl of water in the oven and keep the door closed, you can get sufficient hot water to wash most of the dishes, instead of putting a saucepan or other utensil on one of the boiling plates. This saves current.

Witn regard to the boiling plates. Switch on " high " to bring things to the boil, but when at the boil " medium " will keep them boiling. " Low " heat is sufficient for purposes of

simmering. You can keep several saucepans simmering on one plate, and even after the switch is " off " sufficient heat is retained by the plate to warm water.

When using the grill the switch should be turned to the " high " position for a full minute till the grill shows a bright red. In the case of small quantities of food only half the element in the grill needs to be used, which will result from having the switch at " medium." To keep cooked food hot, " low " heat is sufficient.

In the following pages, the actual times of cooking operations are given in numerous instances, but for all other practical purposes the hints given above in respect to the oven, the boiling plates and the grill, will be found to cover most requirements, and careful observance of them means both simplicity and success in all your cooking.

The MAGNET Cooker is very easily kept clean. If anything is spilt on the hotplates it should be wiped off at once, or if the hotplates are too hot, as soon as they are cool enough. The enamel tray underneath will catch any liquid that drops and this tray should be drawn out and wiped over every day, as should also the crownplate. The hob, being enamelled, can be washed over with soap and water. This also applies to the whole exterior of the Cooker.

The interior of the oven should be wiped out while still hot with a cloth wrung out in hot soapy water. If anything has been spilt and burnt on the inside of the oven, the whole of the interior should be taken out and well scoured with scouring soap or crushed egg shells and salt.

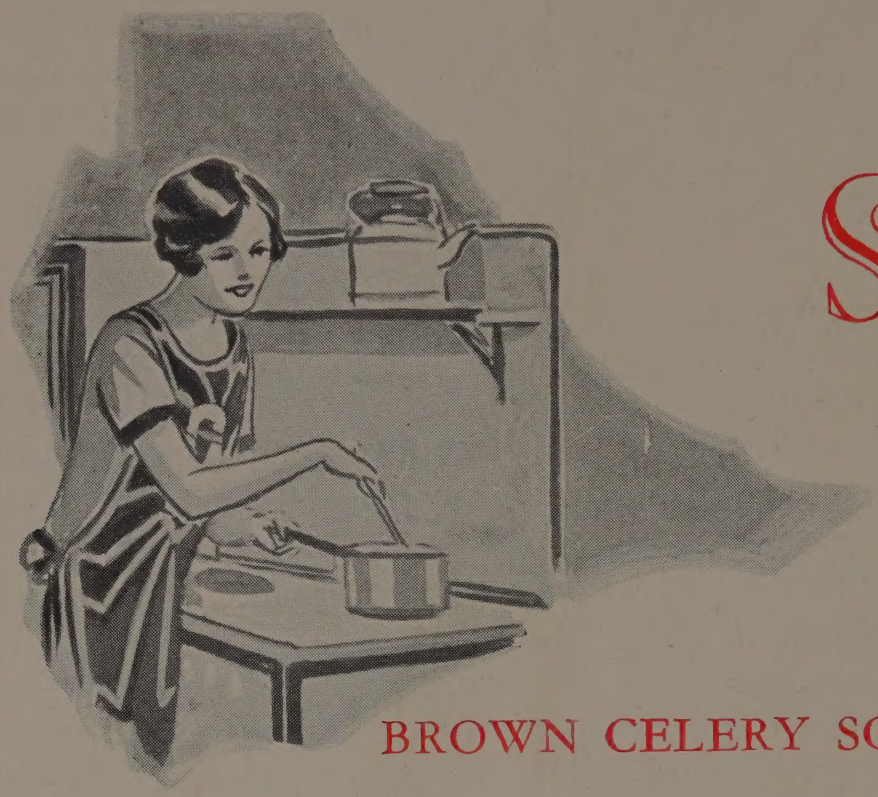
By adopting the suggestions given, the entire cooker and utensils can always be kept fresh and clean with very little trouble indeed.

TEMPERATURE RECORDS.

The temperatures given in this book and marked in degrees Fahrenheit (thus 450° F. hot) apply to Ovens fitted with Mercury Thermometers. As there is always the possibility of variation in the calibration of individual instruments, it may be found necessary to deviate slightly from the temperatures given in order to obtain the best results. Accordingly each temperature shown is accompanied by the term " Very Hot," " Hot," " Warm " or " Cool " to act as a further guide where mercury thermometer scales are marked with corresponding intervals

After a little experience any slight variation in a thermometer will be readily observed and can be easily recorded. As the difference will be found to remain constant, a repetition of successful results under similar conditions is assured.

As an aid to happy housekeeping a Magnet Cooker is unexcelled.



Soups

BROWN CELERY SOUP.

3 heads of Celery.
1 Onion.
2 dozen Peppercorns.
1 pint Stock or Water.
1 Turnip.
½ teaspoonful of Salt.
1½ pints of Milk.
1 Carrot.
1 tablespoonful fine Sago.
½ oz. Butter.

Cut onion into small pieces and fry in a saucepan with butter until brown. Mix in other vegetables also cut small. Add stock and seasoning. Simmer until celery is soft. Rub through a hair sieve and take out peppercorns, return to saucepan and add heated milk.

LENTIL CREAM SOUP.

1 cup Lentils.
½ pint Milk.
1 Carrot.
1 oz. Butter.
1 Onion.
1 quart Stock or Water.
Sprig of Thyme.
1 Turnip.

Soak lentils over-night. Melt fat in saucepan and add lentils and vegetables cut into dice. Stir for a few minutes, pour on liquid and bring to the boil. Allow to simmer for about two hours. Rub through sieve, return to saucepan and add scalded milk.

SCOTCH BROTH.

3 lbs. Scrag end of Mutton.
1 Carrot.
1 Turnip.
Chopped Parsley.
2 tablespoonfuls Pearl Barley.
1 stick of Celery.
1 Onion.
3 quarts of Water.

Cut up mutton, removing fat. Put into saucepan and cover with 3 quarts of water. Season with pepper and salt. Bring to boil, skim, and simmer about two hours. Strain, return stock to saucepan, add pearl barley and vegetables cut into dice. Allow to cook gently until barley and vegetables are tender. Add parsley and a little of the meat cut into small squares.

POTATO SOUP.

1 lb. Potatoes.
1 oz. Butter.
½ pint Milk.
Chopped Parsley.
1 pint Water.
1 Onion.
Salt.

Peel and slice potatoes and onion. Put into saucepan with 1 oz. of butter and fry without allowing them to brown. Pour on water, add salt to taste and cook gently until potatoes are soft. Put through a sieve, add milk and reheat. Serve with fried snippets of bread and sprinkle with chopped parsley.

GREEN PEA SOUP.

2 lbs. Green Peas.
Sprig of Mint.
½ teaspoonful Sugar.
½ teaspoonful of Salt.
1 pint Stock or Water.
A few Pea Pods. (Nice green ones.)

Boil the peas and pods in the stock, with salt, sugar and mint. When soft pass through a sieve. Add a little milk or cream to make it the right consistency.

WHITE VEGETABLE SOUP.

2 pints White Stock or Water.
2 ozs. Butter.
½ pint Milk.
Pepper and Salt.
Parsley.
2 Carrots.
2 Onions.
1 or 2 sticks of Celery.
1 dessertspoonful of Corn Flour.
A little Rice or Pearl Barley.

Put the stock into a saucepan. Add vegetables cut into dice, and rice or barley. Simmer slowly till cooked. Make thickening with butter and cornflour. Stir and boil for a few minutes then add heated milk. Serve sprinkled with chopped parsley.

HARICOT BEAN SOUP.

½ lb. Haricots.
4 Onions.
½ pint Milk.
2 quarts Water.

Soak beans overnight. Put 2 quarts of water into a saucepan and when boiling add drained beans and onions, peeled and sliced. Season with salt and pepper. Allow to simmer 2½ hours. Rub through a sieve, return to saucepan and stir in the milk.

CAULIFLOWER SOUP.

1 large Cauliflower.
Salt.
1½ ozs. Ground Rice.
½ pint Milk.
1 pint White Stock.

Trim cauliflower and boil in salted water, then take it up, drain, and rub through a hair sieve. Mix ground rice with a little milk. Put the remainder of the milk into a saucepan with the stock and one pint of water in which the cauliflower was cooked. When boiling stir in rice and allow to simmer for 15 minutes. Add cauliflower puree and seasoning.

OYSTER SOUP.

1 pint Stock.
1 pint Oysters.
Seasoning.
2 ozs. Butter.
½ pint Milk.
2 ozs. Crushed Tapioca.

Put all ingredients except oysters into a saucepan and bring to the boil. Allow to simmer 20-30 minutes. Add oysters, bring quickly to boil and serve.

MULLIGATAWNY SOUP.

A Veal Knuckle Bone.
2 Carrots.
1 oz. Butter.
2 quarts Stock.
2 ozs. Flour.
3 Onions.
½ teacupful of Rice.
A slice of Bacon.
1 tablespoonful Curry Powder.
Salt.

Chop the bone and simmer until meat is perfectly tender. Cut this in small pieces, also bacon, and add to strained stock with vegetables, rice and seasoning. Melt butter in a saucepan, stir in flour and curry powder and pour into soup stirring until it thickens.

TOMATO SOUP.

1 lb. Tomatoes.
Seasoning.
1 oz. Butter.
A little Milk.
1 Onion.
1 pint Stock.
½ oz. Cornflour.

Melt butter in saucepan. Peel and slice onion, fry in butter. Add stock, tomatoes and seasoning, bring to boil and cook until tomatoes are tender. Rub through sieve and return to saucepan. Mix cornflour with milk then pour into soup and stir until it thickens.

CALVES FEET SOUP.

2 Calf's Feet.
2 ozs. Butter.
2 ozs. Flour.
1 Onion.
½ head of Celery.
3 quarts Water.
1 sprig each of Parsley and Thyme.
Pepper and Salt.

Cut the feet into six pieces each. Put them into a saucepan with the celery, onion, parsley and thyme, add the water and simmer gently for three hours. Melt butter in a saucepan, stir in flour and cook for a few minutes. Add strained soup, stir till boiling then simmer for 10 minutes.

CHESTNUT SOUP.

2 lbs. of chestnuts.
Stick of celery.
½ pint water.
Salt.
1 quart of milk.
1 onion.
1 tablespoon flour.

Slit the shells of the chestnuts and scald them in boiling water. Remove the skin. Boil them in the milk and water with the celery, onion and salt, until tender. Pass through a fine sieve, return to the saucepan. Mix a tablespoon of flour with a little milk to a smooth paste and add to soup. Simmer for 30 minutes.

CHEESE SOUP.

1 lb. Spanish onions.
Salt and pepper.
1 oz. butter.
2 ozs. Parmesan cheese.
½ pint milk.
1 quart stock.

Peel and slice the onions, put into the stock and cook until tender. Pass through a sieve. Melt the butter in a saucepan, stir in the flour, add onion puree and milk, also stock, bring to the boil, add seasoning and the cheese grated. Serve very hot.

STOCK.

Stock is the liquid in which bones and meat and vegetables have been cooked to obtain the juices and flavouring from them. It serves as a basis for all meat soups.

Brown stock is made from beef.

White stock from veal, bones and remains of poultry.

General stock is made from bones, trimmings, bacon rinds, etc.

Stocks should not be over-flavoured.

Fish stock is made from the bones and trimmings of any white fish providing they are perfectly fresh.

Put ingredients into a saucepan, cover with cold water and a little salt. Bring to the boil, add a few vegetables to flavour. Cook slowly from 1 to 1½ hours. Strain before using.

Fish

BOILED COD.

Place cutlets of cod into boiling salted water in a shallow pan. Bring to the boil, skim, remove from direct heat and poach 7 to 10 minutes according to size. When cooked, drain and place on a dish, garnish with parsley and mashed potatoes. Serve with egg or anchovy sauce.

FISH AU GRATIN.

Use any left over boiled fish for this. Flake and mix with well-seasoned white sauce. Place in fire-proof dish within a border of mashed potatoes. Sprinkle with grated cheese, bread crumbs and little bits of butter and place under grill for a few minutes. Tomatoes added to this dish make variety.

BOILED SALMON.

Wash the fish and remove scales. Place in sufficient boiling water to cover and simmer gently till cooked, allowing 10 minutes to the lb. Serve hot with Hollandaise sauce, cold with tartar sauce and cucumber.

SOLE AU VIN BLANC.

1 Sole.
1 gill Water.
Lemon Juice.
Salt and Pepper.
1 oz. White Roux. (Flour and Butter mixed together).
A little white Wine or Sherry.
Chopped Parsley.

Have the fish filleted, double the fillets lengthwise. Season with pepper and salt. Arrange in a well-greased baking dish, pour over the water mixed with the wine. Cover with buttered paper and bake for 15-20 minutes. Lift out fish; keep hot. Strain the liquor on to roux and boil up, stirring all the time. Add salt to taste and lemon juice; pour over the fish and sprinkle with chopped parsley.

Hot weather cooking is a bane—unless you use a Magnet Cooker.

GRILLED SOLE.

Wash and dry the fish. Place on grill pan and put small pieces of butter on top. Season with pepper and salt and a squeeze of lemon juice. Turn grill switch on "high" for one minute then place fish underneath. Time 10 minutes.

Other fish, such as Herrings and Mackerel, can be cooked this way, but they should first be split and boned, and the lemon juice omitted.

GRILLED SALMON.

When only a small piece of salmon (a cutlet or slice) has to be prepared, grilling is one of the best methods of cooking. The slices should be about one inch thick. Wash and wipe them dry, dip them in salad oil or melted butter. Allow 10 minutes for each side, brushing over occasionally with more fat. Serve garnished with cut lemon and watercress and a pat of parsley butter (butter, lemon juice and chopped parsley mixed together), laid on top of each slice.

SALMON KEDGEREE.

½ lb. Salmon (or small tin).
Seasoning.
2 hard boiled Eggs.
2 ozs. Butter.
¼ lb. boiled Rice.

Boil rice in salted water until tender. Wash under tap, spread on baking sheet, put in cool oven to dry. Cut salmon in small pieces. Melt butter in saucepan. Stir in fish, rice, chopped hard boiled eggs and seasoning. Mix altogether. Turn out on hot dish to form a pyramid.

FISH SCALLOPS.

1 lb. cold cooked Fish.
Grated Cheese.
Breadcrumbs.
Butter.
½ pint White Sauce.
Seasoning.

Grease some scallop shells. Add fish, boned, skimmed and flaked, to white sauce. Put into greased shells, cover with breadcrumbs, a little grated cheese, seasoning, and place a knob of butter on top. Cook under hot grill for five minutes.

STUFFED BAKED HADDOCK.

Wash 1 fresh haddock and lay it in a cloth to dry. Prepare a stuffing of 2 tablespoonfuls of breadcrumbs, a little thyme and chopped parsley, 2 ozs. of chopped suet, pepper and salt seasoning. Bind together with an egg. Put this stuffing on the haddock, fold over and sew up. Bake in a greased tin in hot oven for half an hour. Oven temperature 400°F. (warm). Switch off.

DRIED HADDOCK.

1 dried Haddock.
½ gill Milk.
Eggs.
1½ ozs. Butter.
3 ozs. Cheese.
Pepper.

Put the fish into a pie-dish with milk and butter, cover and bake until the fish leaves the bone. Remove skin and bone, flake into small pieces. Grate cheese finely and mix with the fish. Stir this into the milk and butter the fish was cooked in. Season with pepper and put in a fireproof serving dish and return to oven. Whilst this is re-heating, poach the eggs and arrange on haddock and serve.

STUFFED HERRINGS.

Fresh Herrings.
Seasoning.
Parsley Sauce.
1 Egg.
1 teaspoonful mixed Herbs.
2 ozs. Breadcrumbs.
1 tablespoonful chopped Suet.
1 tablespoonful chopped Parsley.

Mix breadcrumbs, herbs, parsley and suet together, season and add sufficient egg to bind. Split and bone herrings. Spread a layer of stuffing on each and fold in halves. Lay on a buttered tin. Sprinkle with breadcrumbs and put a piece of dripping on each. Bake in oven 400°F. (warm). Switch off after 5 minutes. Time 20 minutes. Serve with parsley sauce.

BAKED HALIBUT.

Steep in salted water 1 hour before cooking. Place in casserole with pieces of butter size of a walnut. Put in oven 400°F. (warm). Leave "high" for 10 minutes then switch off. Time 30-40 minutes. Serve with caper sauce.

FRIED PLAICE (Fillets).

Wash and wipe the plaice, after filleting. Well beat an egg on a plate. Rub piece of stale bread through a sieve on to a sheet of kitchen paper. Dip the fish first in egg then in crumbs. Fry in deep boiling fat until a golden brown. Drain on paper. Serve garnished with parsley and slices of lemon.

WHITEBAIT.

Wash the fish, and drain in a colander, dry in clean cloth. Toss them in seasoned flour. Place in a frying basket, and fry in boiling fat for 3 or 4 minutes until crisp. Drain on paper. Serve very hot with thin slices of brown bread and butter.

Meats

The following table may be used as a guide for Roasting :—

Beef. 20 minutes for each lb. plus 20 minutes, *e.g.*, 4 lbs. require 80 minutes plus 20, or 100 minutes in all.

Mutton and Veal. 25 minutes for each lb. plus 25 minutes.

Poultry. 15 minutes to the lb.

Put into hot oven, 450°F., leave switch "High" 5-15 minutes, turn switch to "Low." For the last half hour switch "Off."

STUFFED LOIN OF MUTTON.

A Loin of Mutton. Veal Stuffing.

Ingredients for Stuffing :—

2 ozs. Breadcrumbs.
1 oz. chopped Suet.
Squeeze of Lemon.
1 Egg.
1 dessertspoonful chopped Parsley.
1 teaspoonful Mixed Herbs.
Pepper and Salt.

Mix dry ingredients, season well and bind with beaten egg. Bone the loin. Spread with stuffing, roll and tie in good shape. Place in baking tin and put into oven at 450°F. (warm). Switch low after 5 minutes.

BRAISED BEEF.

2 lbs. Fillet of Beef.
2 Carrots.
2 Cloves.
2 Onions.
Salt.
2 Peppercorns.
A little Parsley and Thyme.
1 oz. Fat.
1 stick of Celery.

Place fat in saucepan. Brown meat both sides. Prepare and cut vegetables into small dice, arrange on bottom of pan and place meat on top. Add a little water, herbs, spice and salt. Place pan on small boiling plate, turn switch on "High" and bring to boil. Switch to "Low" and simmer until meat is tender. Time 25 minutes to the lb. plus 25 minutes.

STUFFED CALF'S HEART.

A Calf's Heart.
Dripping.
Stuffing (see loin of mutton).

Wash the heart thoroughly and remove large veins and arteries. Soak well in salt water and dry in a cloth. Stuff the heart, place in a baking tin and spread with dripping. Put into oven at 450°F. (warm), leave switch "High" 5 minutes. Turn switch to "Low." Time 1½ hours. Serve with brown gravy.

GALANTINE OF VEAL.

3 lbs. thick end Breast of Veal.
Parsley and Thyme.
½ lb. Gammon Bacon.
3 Eggs.
1 lb. Pork Sausage Meat.
5 Peppercorns.

Bone the veal, cut gammon into cubes and mix with sausage meat. Boil eggs 10 minutes and leave until cold. Put bones in saucepan, cover with water, add ½ teaspoonful of salt, a sprig of parsley and thyme and bring to boil. Put meat on board skin downwards. Spread with half sausage meat, eggs cut in half and then remainder of sausage meat. Roll it up and tie in a cloth. Place in the boiling stock (leaving bones in). Boil gently for four hours. Take out, tighten cloth and press between two dishes, leave weight on top until cold, then glaze.

To Glaze :—

Take 1½ pints of the stock and dissolve two sheets of gelatine in it. Then boil quickly until stock is reduced to about a half pint. Add a few drops of browning. Allow to cool then brush over the gelatine thickly.

CHICKEN IN CASSEROLE.

1 Chicken.
2 or 3 Carrots.
1 dozen tiny Onions.
Seasoning.
Boiled Rice.
Fat.
Flour.
½ pint Tomato Puree.
2 stalks of Celery.

Cut chicken into neat joints. Dredge with seasoned flour and saute them in hot fat until well browned. Place in deep casserole with the onions, celery and carrots sliced. Sprinkle with salt and pepper and pour in tomato puree. Put in 1 or 2 pieces of butter. Cover with lid. Place in cold oven, switch "High" until thermometer reaches 400°F. then switch to "Low" for remainder of time, 2½ to 3 hours. Serve with a dish of boiled rice.

CURRIED RABBIT.

1 Rabbit.
2 ozs. Butter.
4 rashers of Bacon.
Salt.
¾ pint of Stock.
2 Cloves.
2 Onions.
1 dessertspoonful Curry Powder.
Lemon Juice.
1 dessertspoonful of Flour.

Cut rabbit into small joints, wash in salt water and dry. Dip into seasoned flour. Put butter into saucepan, fry rashers, sliced onions and rabbit until a golden brown. Mix flour and curry powder, put into pan and stir well. Add stock gradually, stir till boiling. Drop in cloves, add salt and squeeze of lemon. Gently simmer for 2½ to 3 hours.

ROAST LEG OF PORK.

Leg of Pork.
Stuffing.
Seasoning.

Stuffing:—1 lb. Onions. Teaspoonful of Sage. ¼ lb. Breadcrumbs.

Heat oven to 450°F. (warm). Put in joint and leave "High" for 15 minutes. Switch to "Medium" for 20 minutes, then turn switch to "Low." Switch "Off" for the last half hour, allowing 25 minutes to the lb. and 25 minutes over. For the stuffing, peel, cut and boil the onions till tender, strain and chop. Add breadcrumbs, sage and seasoning. Mix well together. This can be either cooked in tin with meat or in a pie-dish, when a little of the fat from the joint should be poured over.
Serve with Apple Sauce.

HASHED BEEF.

1½ lbs. cold Beef.
1½ ozs. Flour.
3 Carrots.
2 Onions.
2 pints of Stock.
2 Turnips.

Wash, peel and cut the vegetables into small cubes. Cut the meat into thin slices. Melt the fat in a saucepan, add vegetables and fry brown. Add flour, stir well. Add stock gradually. Stir until boiling. Add meat and simmer gently for about half an hour.

HARICOT MUTTON.

2 lbs. Middle Neck of Mutton.
1½ ozs. Flour.
1½ pints Water.
2 Carrots.
Seasoning.
2 ozs. Dripping.
2 Onions.
2 ozs. Haricot Beans.
2 Turnips.

Wash and soak the beans overnight. Trim mutton and cut into pieces. Melt dripping in saucepan. Dip meat in flour and fry in saucepan both sides. Take out meat, add the flour and allow to colour. Add water and stir until boiling. Cut vegetables in dice, put in saucepan with meat, beans and seasoning. Bring to the boil and skim. Simmer for two hours.

STEWED BREAST OF VEAL.

Breast of Veal.
4 Peppercorns.
1 Turnip.
2 Carrots.
2 Onions.
Salt and Pepper.

Skin the onions, peel turnip and scrape carrots. Put into saucepan with the veal. Cover with water and bring to the boil. Skim and add seasoning. Simmer for 2-2½ hours. Dish up and serve with parsley sauce poured over.

STEAK & KIDNEY PIE.

1 lb. steak.
½ lb. pastry.
2 or 3 cloves.
½ lb. ox kidney.
1 small onion.
Seasoning.

Cut meat into small pieces, stick onion with cloves, put together in stew-pan, adding a little water. Cook slowly on hotplate switched to "Low" for 1 hour. Allow to cool. Put meat into pie dish leaving out onion, cover with pastry, brush over with egg and decorate with leaves of pastry. Leave hole in centre of crust to allow steam to escape. Put into oven 450° F. (hot), leave "High" 5 minutes, turn "Low."

ROAST TURKEY.

1 Turkey.
2 lbs. Chestnuts.
½ lb. Suet.
Seasoning.
1 tablespoonful chopped Parsley.
1 lb. Sausage Meat.
2 teaspoonfuls Mixed Herbs.

Chop suet and liver of turkey. Slit the skins of the chestnuts and boil. Skin and boil in stock till tender then pass through sieve. Mix chestnuts with sausage meat, suet and liver; add parsley, herbs and seasoning and bind with a little stock. Stuff the bird both neck and body and secure both ends. Place in roasting tin. Spread some lard or dripping on the bird. Put into oven 450°F. and leave "High" for 10 minutes then switch "Low." Switch "Off" for the last half hour.
Time approximately 3 hours for 18 lb. bird when dressed.

ROAST GROUSE.

Wipe the bird inside and out with a damp cloth, after it has been plucked and cleaned, and tie some bacon round it. A cube of butter inside will help to keep it basted, as the grouse is a dry bird. Put it in an earthenware dish on a piece of toast. Place in oven 450°F. and leave "High" for 5 minutes, then switch "Off." Time 30 minutes.

ROAST CHICKEN.

1 Fowl.
Stuffing (see loin of mutton).

Pluck, draw and wipe out inside of bird with a damp cloth. Stuff the body. Rub breast with cut lemon to keep white. Dredge with flour. Cover with buttered paper. Put into oven at 450°F., leave "High" for 5 minutes then switch "Low." Time approximately 1 hour. Serve with bread sauce.

Sauces

The making of sauces is a very important branch of cookery and care must be taken in measuring the quantities exactly, as the smallest difference in the weight would spoil the sauce. All sauces containing flour must be well boiled, in order that the starch grains which the flour contains, may be well cooked. Proper seasoning is essential to the making of good sauces.

WHITE SAUCE.

1 oz. Butter.
½ pint Milk.
1 oz. Flour.
Salt.

Melt butter in saucepan. Stir in flour over gentle heat for a minute or two. Add milk gradually stirring until boiling. Allow to simmer at least 5 minutes.

BREAD SAUCE.

½ pint Milk.
Pepper.
1 oz. Butter.
Salt.
1 Onion.
2 ozs. Breadcrumbs.
4 Cloves.

Peel onion and stuff with cloves. Put into saucepan with milk and bring slowly to the boil. Add breadcrumbs, butter and seasoning. Cook slowly until breadcrumbs swell.

HOLLANDAISE SAUCE.

2 ozs. Butter.
Cayenne.
Squeeze of Lemon.
Salt.
2 tablespoonfuls Water.
1 dessertspoonful Vinegar.
2 Yolks of Eggs.

Put water, vinegar and yolks into double saucepan and stir until the mixture thickens. Draw pan to one side and add butter in small pieces. The sauce must not boil or it will curdle. Add lemon juice and seasoning to taste.

BROWN SAUCE.

1 small Onion.
1 oz. Flour.
1 oz. Butter.
½ pint Stock.
1 small Carrot.
Seasoning.

Peel onion, scrape carrot and cut into pieces. Melt butter in saucepan and fry vegetables dark brown. Stir in flour and fry slightly. Add stock. Stir till boiling. Simmer for 10 minutes. Add seasoning. Strain and serve.

TOMATO SAUCE.

2 lbs. Tomatoes.
1 small Onion.
½ oz. Cornflour.
Salt.
6 Peppercorns.
2 ozs. lean Ham.
1 oz. Butter.
1 Carrot.

Peel and cut onion and carrot, chop ham. Melt butter in stewpan, put in vegetables and ham. Allow to cook slightly. Add tomatoes cut into slices, peppercorns and salt. Simmer for 10 minutes. Rub through sieve, return to saucepan and when boiling add cornflour mixed to a smooth paste. Allow to boil for a few minutes.

MAYONNAISE SAUCE.

2 Yolks of Eggs.
Salt and Pepper.
¼ teaspoonful Dried Mustard.
2 teaspoonfuls of Vinegar.
¼ pint Salad Oil.

Put yolks into basin, add salt, pepper and mustard. Stir with wooden spoon dropping in the oil drop by drop, stirring all the time. Add vinegar at intervals Stir until a thick cream.

PIQUANTE SAUCE.

This is a thin brown sauce containing a teaspoonful of chopped capers, gerkin and parsley, with a reduction of vinegar.

CAPER SAUCE.

This is a finished white sauce containing a few whole capers and a reduction of vinegar.

ESPAGNOLE SAUCE.

This is a brown sauce with the addition of a little tomato sauce flavoured with Sherry.

BECHAMEL SAUCE.

½ pint Milk.
2 Peppercorns.
2 ozs. Butter.
1 blade of Mace.
1½ ozs. Flour.
Seasoning.
1 small Onion.
1 Clove.

Peel the onion and put in a saucepan with peppercorns, clove and mace. Add milk and bring to the boil. Melt butter in a small saucepan, mix in the flour and whisk into the hot milk. Stir until boiling. Allow to cook a few minutes. Season, strain and use.

PARSLEY SAUCE

1 oz. Butter.
Salt and Pepper.
1 tablespoonful chopped Parsley.
½ pint Milk.
1¾ oz. Flour.

Melt butter in small saucepan. Stir in flour and cook for a few minutes. Add milk and bring to the boil, stirring all the time. Add parsley and allow to simmer about 10 minutes. Season with salt and pepper.

EGG SAUCE.

1 Egg.
Pepper and Salt.
½ pint White Sauce.

Boil egg hard, place in cold water, then remove shell. Chop egg finely. Heat sauce, add chopped egg and season to taste.

JAM SAUCE.

2 tablespoonfuls Jam.
1 teaspoonful Cornflour.
½ pint Water.
Juice of 1 Lemon.

Mix cornflour with a little of the water. Boil the rest of the water with the jam. Pour over the cornflour. Return to pan and boil 5 minutes. Add lemon juice and strain.

CHOCOLATE SAUCE.

2 ozs. Chocolate.
1 oz. Sugar.
Vanilla Essence.
1 dessertspoonful Cornflour.
½ pint Milk.

Blend cornflour with a little of the cold milk, add grated chocolate and sugar. Boil remainder of milk. Pour on to cornflour mixture. Return to pan and bring to boil. Allow to simmer 5 minutes stirring all the time. Add vanilla essence.

MARMALADE SAUCE.

1 tablespoonful Marmalade.
½ oz. Cornflour.
1 oz. Castor Sugar.
Rind and Juice of Lemon.
½ pint Water.

Mix the cornflour to a cream with a little water. Put the water on to boil with rind of lemon and sugar. Strain on the cornflour, boil for 5 minutes. Stir in marmalade and lemon juice and mix all well together.

A Magnet Cooker gives freedom from kitchen drudgery and untidiness.

Entrées

FILETS DE BŒUF À LA ROSSINI.

2 lbs. Fillet.
Foie-gras.
Tomato Sauce.
Truffle.
8 Croûtons of Fried Bread.
2 ozs. Butter.
Seasoning.

Trim the fillet, cut in slices about ½ inch thick, shape into eight rounds. Cook these in butter over a quick heat leaving them underdone. Cut the foie-gras in rounds just smaller than the fillets, dredge with flour, season with salt and pepper and cook in butter.

Serve fillets on rounds of fried bread cut the same size. Place a slice of foie-gras on each piece of meat and on the foie-gras a slice of truffle. Arrange on dish and serve with tomato sauce.

CROÛTES OF FISH.

Stale Bread.
½ gill Fish Stock.
½ lb. cold Fish.
Breadcrumbs.
½ oz. Butter.
Chopped Parsley.
¼ oz. Flour.
Egg, Milk and Salt.

Skin, bone and chop fish finely. Melt butter in saucepan, stir in flour, add stock and cook for a few minutes. Add chopped fish, seasoning and chopped parsley. Cut one or two slices of stale bread 1½ inch thick, stamp out rounds and take out centre with smaller cutter. Dip these, and also cases, in a little milk, drain, then egg and breadcrumbs. Fry a golden brown. Fill the hollow of each with the mixture. Place a small round on top of each croûte. Garnish with fried parsley.

LOBSTER IN ASPIC.

1 Lobster.
Aspic Jelly.

Split lobster, remove meat being careful to extract claws whole. Melt the aspic in a saucepan, cover the bottom of mould with it and leave to set. Arrange claws, pour in more aspic and leave again to set. Continue in this way until all the lobster is used.

When ready to serve, dip mould in warm water and turn out on to entree dish. Garnish with chopped aspic jelly and sprigs of parsley.

EGG A LA TOMATO.

4 large Tomatoes.
4 Eggs.
Pepper and salt.
1 oz. Butter.

Cut top off tomatoes, scoop out the inside. Break and drop one egg in each. Season and place a small knob of butter on top. Bake in oven 400°F. until set. Time about 7 minutes. Put pulp of tomatoes in saucepan and cook slightly. Serve as sauce.

CURRIED SHRIMPS IN CASES.

3 ozs. Rice.
1 gill picked Shrimps.
1 pint Stock.
½ Lemon.
1 Onion.
1 Apple.
1½ ozs. Butter.
1 dessertspoonful Curry Powder.

Boil the rice in the stock until tender. Butter some small dariole-moulds and line with the boiled rice. Peel and chop the onion, melt the butter in a saucepan, fry the onion. Stir in curry powder and cook for a few minutes. Add chopped apple with enough water to cook it. Simmer for 30 minutes then add the shrimps and squeeze of lemon. Fill prepared dariole-moulds with the mixture and place in oven to reheat. Turn out and decorate with picked shrimps and chopped parsley.

VEAL CUTLETS NEAPOLITAN.

Veal Cutlets.
1 Egg.
Breadcrumbs.
Tomato Sauce.
Seasoning.
2 ozs. Spaghetti.
Parmesan Cheese.
3 ozs. Butter.

Beat egg on plate. Mix together breadcrumbs, grated cheese and seasoning. Dip cutlets in egg then in prepared breadcrumbs. Melt 2 ozs. butter in frying pan and fry the cutlets. Break spaghetti in pieces and put in boiling salted water. Boil for 20 minutes then drain. Melt 1 oz. butter in a saucepan, put in spaghetti, a little tomato sauce and about ½ oz. of parmesan cheese. Season to taste. Stir altogether until thoroughly hot. Arrange cutlets on dish in a circle, fill centre with cooked spaghetti and pour tomato sauce round.

A Magnet Cooker gives years and years of satisfactory service.

LOBSTER PATTIES.

Puff Pastry.
Lemon Juice.
Cayenne.
White Sauce.
1 Lobster.
Salt.

Cut pastry into rounds, mark in centre with smaller cutter, bake in oven 500°F. (very hot) for 15 minutes. When baked raise centre round and take out soft inside. Cut lobster into small pieces, place in saucepan with salt, lemon juice and cayenne; bind with sauce. Fill pastry cases with this mixture, place small rounds on top and reheat.

MOULDED EGGS.

4 Eggs.
2 ozs. Butter.
Salt and Pepper.
Short Pastry.
½ lb. Mushrooms.

Line 8 patty pans with the pastry, put a piece of bread in each to prevent rising in centre. Bake for 15 minutes in oven 400°F. (warm). Peel, wash and dry mushrooms. Melt 1 oz. butter in saucepan, put in mushrooms and gently cook, season to taste. Put remaining butter in another saucepan, break in eggs and scramble slightly.
Butter some dariole moulds and three parts fill with egg mixture, steam for a few minutes.
Fill pastry cases with prepared mushrooms. Turn out steamed eggs on top. Sprinkle with chopped parsley.

DEVILS ON HORSEBACK.

Prunes.
Bread.
Rashers of Bacon.

Stew prunes and stone. Roll each in a rasher of bacon. Place on baking sheet and cook in oven 450°F. (hot) about 10 minutes. Serve each on a round of fried bread.

TONGUE MOULDS.

4 ozs. Ox Tongue.
½ gill Stock.
4 ozs. Veal.
1 Egg.
1 oz. Butter.
Seasoning.
1 oz. Flour.
½ gill Tomato Sauce.

Mince the tongue and veal. Melt butter in saucepan, stir in the flour, add stock and boil until it thickens. Remove saucepan from hotplate, beat well, add egg and seasoning. Beat until smooth, then rub through a wire sieve. Mix with ½ gill of tomato sauce.
Grease 8 or 10 moulds and fill with the mixture. Place in baking tin half filled with boiling water; cover with buttered paper and cook for 15 minutes in moderate oven. Turn out, dish up in a circle, pour the tomato sauce over them just enough to coat them, and garnish the centre with mixed vegetables.

SWEETBREAD CORNETS.

1 pair Lambs Sweetbreads.
4 Mushrooms.
½ lb. Puff Paste.
Parsley.
½ gill Bechamel Sauce.
Seasoning.
1 Egg.

Roll out the pastry and cut into strips at 1½ inches wide. Butter the outside of some cornet tins. Roll pastry round each tin, so that the pastry strips lap over at each turn. Beat up the egg and brush over the pastry. Bake in hot oven. Blanch, trim and braise the sweetbreads. When cooked, chop with mushrooms, bind with sauce, season to taste and make hot. Fill the baked cornets, sprinkle with chopped parsley and serve very hot.

PRINCESS EGGS.

Boil 4 eggs about 5 minutes, or sufficient to set the whites. Roll out sufficient puff pastry to make 8 cases. Bake these in a hot oven. Make a white sauce and add minced chicken or turkey. Partly fill the cases with this mixture and place half a shelled egg on each with a teaspoonful of thick sauce on top. Sprinkle with chopped parsley.

BEEF OLIVES.

½ lb. steak (thinly cut).
dessertspoon of flour.
seasoning.
Water.
1 onion.
Dripping.

Stuffing.

4 ozs. bread crumbs.
½ teaspoon mixed herbs.
little chopped parsley.
2 ozs. suet.
1 beaten egg.

Prepare stuffing by mixing all dry ingredients together and moisten with beaten egg. Wipe meat and cut into small oblong pieces. Place a little stuffing on each and roll up. Tie with string. Put dripping in saucepan and fry olives till brown. Lift out. Fry onion, then add flour, water and salt, allow to boil, then skin. Return meat to pan and allow to simmer 1½ hours.

TOMATO SURPRISE.

4 large tomatoes.
Spaghetti.
1 lb. fresh green peas.
Seasoning.

Cut tops off the tomatoes. Scoop out pulp. Fill with cooked peas, place in warm oven for 5 minutes. Have ready a pan of boiling water, work in spaghetti, and cook for 10 minutes. Drain, and mix with tomato pulp. Place tomato on dish in a ring of spaghetti.

Vegetables.

BOILED POTATOES.

Wash and peel potatoes as thinly as possible and put them into a basin of cold water. Put into a saucepan of cold water, add salt, bring to the boil on hotplate switched "High." Turn switch "Off" and simmer until soft. Drain off water. Return pan to stove and shake frequently to make the potatoes floury.

TO BOIL NEW POTATOES.

Wash, scrub and rub the potatoes with a rough cloth. Put in a pan of boiling salted water with a sprig of mint and simmer gently until they are tender. Drain. Put a small piece of butter into a hot vegetable dish, turn in potatoes and sprinkle over a little chopped parsley.

ROAST POTATOES.

Peel and dry potatoes. Dredge with flour. Put into hot fat in pan under joint. Sprinkle with salt. Before sending to table drain them on soft paper.

TO BOIL CABBAGE.

Trim cabbage of the outside leaves. Knotch thick part of stem with knife. Split cabbage and wash well. Leave in salted water for about an hour. Cook in plenty of boiling salted water. When tender drain in a collander and press perfectly dry, then cut into sections. Use 1 oz. of salt to 3 quarts of water.

CAULIFLOWER.

Trim cauliflower to small green shoots. Cut a X in stalk and place in plenty of boiling salted water so that it floats. Cook until tender. Drain. Serve with white sauce.

GLAZED CARROTS.

Peel carrots, cut lengthwise into four pieces, put into stewpan with water to cover, also a piece of butter, a pinch of salt and sugar. Cook till tender. Evaporate liquor quickly over a quick heat until they are just glazed. Serve with chopped parsley.

BOILED PARSNIPS.

Wash and peel parsnips. Cut into quarters. Put into saucepan of boiling salted water and boil gently until tender. Drain and serve in vegetable dish. This vegetable is usually served with salt fish, boiled pork, or boiled beef. When with the latter, garnish the dish alternately with carrots.

BOILED SEA-KALE.

Well wash the kale. Cut away any worm-eaten places and tie it into small bunches. Put into boiling salted water and boil quickly until tender. Take out, drain, untie the bunches and serve with plain melted butter or white sauce.

SPINACH BOILED.

Pick off the stalks and wash the spinach in cold water until free from grit. Put into a saucepan with about a tablespoonful of salt to 3 lbs. of spinach, and just sufficient water to cover the bottom of the pan. Boil uncovered from 15-25 minutes, occasionally pressing it down with a wooden spoon. When cooked rub through a fine sieve. Put in saucepan with 1 oz. of butter, season with pepper and stir over the hotplate for 5 or 6 minutes.

ONIONS BRAISED.

Peel onions, place in a casserole with 1 oz. of dripping to each. Cover with lid and cook on hotplate switched "Low" until brown. Drain off fat and serve with brown sauce.

BRUSSELS SPROUTS & CHESTNUTS.

Take ½ lb. chestnuts and remove the outer skin. Throw into a saucepan of boiling water for a few minutes. Drain and remove inner skin. Put into fresh slightly salted boiling water and boil rapidly for 20-30 minutes, or until tender. Drain and toss in hot butter.

Cook also 1 lb. Brussels sprouts in boiling salted water for 15-20 minutes. Serve on very hot dish together with white sauce poured over.

MASHED TURNIPS.

Pare the turnips, put into saucepan of boiling salted water and boil until tender —20-25 minutes. Drain in a collander and squeeze as dry as possible with the back of a plate. Rub through a sieve, then put turnips into a saucepan, add 2 ozs. of butter, sprinkle with a little pepper. Stir well over hotplate until the butter is well mixed in and all very hot. A little cream mixed in improves the flavour.

MUSHROOMS.

Medium size cup mushrooms. Cut off a portion of stalk, peel the top and put them into a baking dish. Place a small piece of butter on each mushroom, sprinkle with pepper and let them cook for 20 minutes in a hot oven. Serve quickly whilst very hot, with a few drops of lemon juice squeezed over.

BOILED HARICOT BEANS.

Wash and soak the beans overnight. Put them on in cold water with a few bacon trimmings, a carrot and an onion stuck with clove. Bring to the boil and simmer for about 2 hours or until tender.

BROAD BEANS.

Shell beans, put in boiling salted water. Boil rapidly until tender. Drain and serve with parsley sauce, or tossed in hot butter sprinkled with parsley.

ASPARAGUS.

1 bundle Asparagus. Salt. Water.

Scrape the white part of the stems from the head, tie into little bundles of about 8 each. Put into cold water until it is time to cook it.

Have ready a saucepan of boiling salted water, put in asparagus and boil gently for about 20 minutes, or until tender. Serve with Hollandaise or White Sauce, or melted butter.

STEWED CELERY.

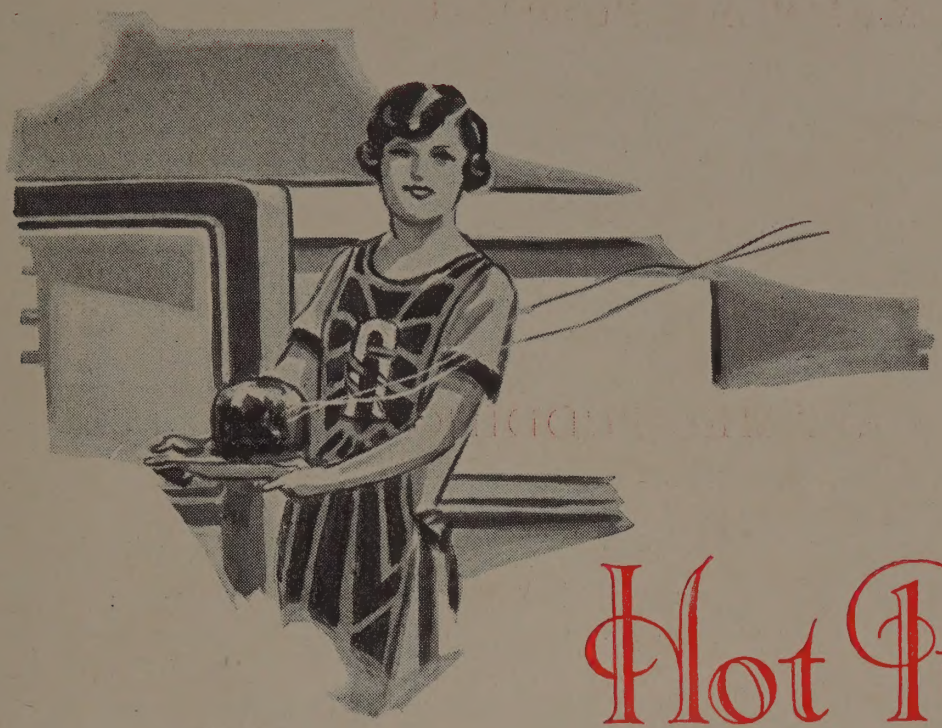
Remove the outside leaves from head of celery. Cut into strips and wash free from grit and sand. Put into a pan containing boiling salted water and boil gently for 20 minutes, then strain. Serve with white sauce.

BAKED TOMATOES.

Choose sound ripe tomatoes equal in size and remove green stalks. Place in baking tin with some pieces of dripping dotted about. Cook for 20 minutes in a moderate oven. Serve with roast meat grills or on toast.

JERUSALEM ARTICHOKES.

Wash, peel and place in bowl of cold water to which a little vinegar has been added. Put into saucepan of boiling salted water and cook for 20 minutes. Serve with white sauce.



Hot Puddings

ORANGE PUDDING.

4 ozs. Margarine.
4 ozs. Sugar.
Rind and Juice of 2 Oranges.
2 Eggs.
4 ozs. Flour.

Beat the butter and sugar together. Add eggs one at a time, beat well, mix in flour. Add the grated rind of two and the juice of one orange. Put into a greased basin and steam for 1 hour.

Sauce :—Put juice of second orange into saucepan with some lumps of sugar ; boil for 5 minutes and strain.

SULTANA SPONGE PUDDING.

6 ozs. Flour.
2 ozs. Sultanas.
2 ozs. Sugar.
1 Egg.
3 ozs. Margarine.
½ gill Milk.
½ teaspoonful Baking Powder.

Rub margarine into flour. Add sugar, egg and milk. Grease basin and put sultanas round sides and at bottom. Pour in the mixture. Cover with greased paper. Steam for 1 hour.

GOLDEN PUDDING.

¼ lb. Suet.
¼ lb. Marmalade.
¼ lb. Sugar.
¼ lb. Flour.
¼ lb. Breadcrumbs.
1 Egg.

Rub all dry ingredients together, mix in marmalade and well beaten egg. Pour into greased basin and steam for 3 hours.

WEMBLEY PUDDING.

1 cup of Flour.
1 cup of Suet.
1 cup of Breadcrumbs.
1 cup of Brown Sugar.
1 cup stoned Raisins.
1 cup of Milk.
1 teaspoonful Bicarbonate of Soda.

Mix dry ingredients well together. Dissolve bicarbonate of soda in tablespoonful of hot water and mix with the milk. Mix altogether. Pour into a greased basin and steam 3-4 hours.

CARAMEL PUDDING.

3 Eggs.
½ pint Milk.
2 ozs. Castor Sugar.
1 teaspoonful Vanilla Essence.

Caramel :—

2 ozs. Loaf Sugar.
1 tablespoonful Water.

Put the mould into oven to warm. Heat sugar and water in stewpan but do not stir until it changes colour to a rich golden brown, then pour into warm mould turning round about so as to coat well with caramel. Beat eggs, sugar and essence together in a basin and add milk. Strain into coated mould and cover with greased paper. Steam gently for 40 minutes.

CHOCOLATE DAISY PUDDING.

2 Yolks of Eggs.
3 ozs. Sugar.
1 pint Milk.
Apricot Jam.
1½ ozs. Chocolate Powder.
2½ ozs. Breadcrumbs.
Vanilla Flavouring.

For top of Pudding :—

2 Whites of Eggs.
Angelica.
2 tablespoonfuls Castor Sugar.

Mix chocolate to a smooth paste with a little milk. Boil the remainder of milk and stir chocolate on to it, boil for a minute then allow to cool slightly. Place breadcrumbs in pie-dish with the 3 ozs. of sugar. Beat up the yolks, stir in milk and chocolate, add breadcrumbs and mix together. Stir in vanilla flavouring to taste. Put in oven at 400°F. (warm) switch "Low" after 5 minutes for half an hour. Spread jam over surface, cover with the meringue. Put back into oven for about 20 minutes without switching on again. Decorate top with angelica.

LANDOR PUDDING.

8 ozs. Flour.
1 teaspoonful Baking Powder.
2 Eggs.
4 ozs. Sugar.
3 ozs. Margarine.
1 teacup of Milk.

Rub margarine into flour. Add dry ingredients with beaten eggs and milk. Mix well together. Put jam or syrup in bottom of greased basin. Pour in mixture and steam for 3 hours.

Hot weather cooking is a bane—unless you use a Magnet Cooker.

CHRISTMAS PUDDING.

1½ lbs. Raisins.
1 lb. Sugar.
1½ lbs. Currants.
1½ lbs. Apples.
6 Eggs.
¾ lb. Breadcrumbs.
3 Lemons.
½ lb. Prunes.
¼ lb. red part of Carrot.
1 gill of Spirit.
1 lb. Sultanas.
1 lb. Peel.
1 lb. Flour.
1 lb. Suet.
1 teaspoonful Baking Powder.
½ pint milk (or old ale).
2 teaspoonfuls Spice and Salt.
½ lb. Almonds (¼ lb. ground, ¼ lb. whole).
1 tablespoonful Browning (Caramel).

Put into basin breadcrumbs, sugar, flour, currants, chopped suet, sultanas, prunes, raisins (stoned and chopped), spice, salt, almonds shredded and ground), grated apple and carrot, grated rind of lemon.
Beat eggs, pour into dry ingredients, add lemon juice, old ale, caramel. Mix well. Lastly add spirit. Steam for 12 hours.

SNOWDEN PUDDING.

4 ozs. Shredded Suet.
2 Eggs.
1 oz. Glace Cherries.
4 ozs. Castor Sugar.
Salt.
½ teaspoonful Cinnamon.
4 ozs. Stoned Raisins.
4 ozs. Breadcrumbs.
½ gill Milk.
1 oz. Ground Rice.
Grated Rind of Lemon.
2 tablespoonfuls Apricot Jam.

Grease a basin and decorate the bottom and sides with some of the cherries and raisins cut in halves. Put the remainder into a basin, add the suet, breadcrumbs, sugar, ground rice, lemon rind, cinnamon and a good pinch of salt. Beat the eggs. Stir in the milk and jam. Mix into the dry ingredients and beat well. Pour the mixture into the prepared basin, cover with buttered paper, steam 1½-2 hours.

RICE PUDDING.

1 pint Milk.
2 ozs. Patna Rice.
1 oz. Sugar.
1 oz. Butter.
Grated Nutmeg.

Put sugar and rice into piedish and pour on milk. Stir well. Grate a little nutmeg on top and add butter in small pieces. Place in a cold oven and turn switch on "High" for 20 minutes then switch "Off" and leave for 1½-2 hours without opening oven door.

APPLE PUDDING.

¼ lb. Breadcrumbs.
2 Eggs.
¼ lb. Moist Sugar.
A good pinch of Salt.
¼ lb. Apples.
¼ lb. Suet (chopped finely).
¼ pint Milk.
A pinch of Nutmeg.

Pare, core and chop the apples coarsely. Mix all dry ingredients together. Add the eggs, previously beaten, milk, and mix all well. Let the mixture stand 1 hour for the bread to soak. Pour into a greased basin and steam 2 hours.

For real efficiency, reliability and economy a Magnet Cooker has no rival.

SUET PUDDING.

12 ozs. Flour.
¼ teaspoonful Salt.
Cold Water.
6 ozs. finely chopped Suet.
1 teaspoonful Baking Powder.

Mix the flour, suet, baking powder and salt together, and add water gradually until a rather stiff paste is formed. Well scald pudding cloth and dredge with flour. Place pudding in centre and tie with string. Put into boiling water and cook for 2½ hours. Serve with jam, treacle, stewed fruit, or, if preferred, with gravy.

PANCAKES.

8 ozs. Flour.
2 Eggs.
Pinch Salt and Sugar.
1 pint Milk.

Put flour, salt, sugar and 2 whole eggs in a basin. Mix with a whisk with a pint of milk. Allow to stand for an hour or so. Put a little lard into a frying pan and when smoking pour in a little of the batter, sufficient to coat the bottom of the pan and as thin as possible. Cook until the surface is covered with bubbles, then free the edges with a knife and toss or turn the pancake. Brown on the second side, turn on to a paper sprinkled with castor sugar and lemon juice, and fold in 4.

JAM PANCAKE.

This is laid out on the sugared paper, spread with some hot jam, rolled, the edges trimmed, and dredged with castor sugar.

YORKSHIRE PUDDING.

1 pint Milk.
2 Eggs.
½ lb. Flour.
Salt and Dripping.

Put the flour and a good pinch of salt into a basin, make a well in the centre and break in the eggs. Stir gradually mixing in the flour from the sides and add milk by degrees until a smooth batter is formed. Beat well for 10 minutes then add remainder of milk. Allow to stand for at least 1 hour. Put the dripping in baking tin made hot, pour in batter and cook in hot oven 40—45 minutes.

CHESTNUT PUDDING.

Cream 6 ozs. butter with 6 ozs. Castor Sugar. Beat in 2 eggs, a gill of cream, a pinch of salt, and by degrees ½ lb. of boiled sieved chestnuts and ½ lb. self-raising flour. Beat well and steam or bake in a ring mould. Serve with cream.

Cold Puddings

HONEYCOMBE PUDDING.

1 pint Milk.
3 ozs. Castor Sugar.
2 Eggs.
Juice and Rind of 1 Lemon.
1 tablespoonful Gelatine.

Soak gelatine in milk for 1 hour. Add beaten yolks of eggs, sugar and grated lemon peel. Put in a saucepan and boil for 2 minutes. Beat whites of eggs stiffly, add juice of lemon and stir into custard. Pour into a wetted mould.

BYSTANDER PUDDING.

½ oz. Gelatine.
2 Eggs.
Cream.
1 pint Milk.
Jam.
Chocolate.

Dissolve the gelatine in the pint of milk. Bring nearly to the boil and pour on 2 beaten eggs. Put back into saucepan and cook for a few minutes. Cover the bottom of a glass dish with jam. When custard has cooled, pour into dish and leave it to set. Decorate with cream in small heaps and cover with grated chocolate.

GOOSEBERRY FOOL

1 quart of Gooseberries.
½ pint Milk.
½ pint of Cream.
½ lb. Sugar.

Top and tail gooseberries and wash them. Put into a saucepan with the sugar and cook until tender. Rub through a hair sieve. Put this puree into a basin, mix in the milk and add cream slightly whipped. Serve with Savoy Fingers.

A Magnet Cooker repays its cost a hundredfold in its generous service.

ORANGE SOUFFLE.

3 Eggs.
½ gill Cream.
Grated Rind of 2 Oranges.
½ oz. Gelatine.
1 gill Orange Juice.
2 ozs. Sugar.
1 Orange.
Pistachio Nuts.

Prepare the souffle mould by tying a band of paper outside to come above the mould about 2 inches. Separate yolks and whites of eggs. Put yolks in a basin with sugar and stand over saucepan of boiling water and whisk until it thickens. Take basin off water, add orange juice and rind. Whip cream and stir into mixture, also the stiffly beaten whites of eggs. Melt gelatine in a little water, strain and stir into souffle. Pour into prepared mould and stand to set. When quite cold remove the paper, arrange orange quarters in circle on top and decorate with pistachio nuts.

COFFEE CREAM.

1 pint of Coffee.
1 gill of Milk.
½ pint Cream.
Vanilla Essence.
4 ozs. Sugar.
½ oz. Gelatine.

Dissolve gelatine in warm milk, add coffee, sugar and flavour with vanilla. Slightly whip cream and add to mixture. Pour in wetted mould and leave to set.

CHARLOTTE RUSSE.

¼ lb. Savoy Biscuits.
A few Cherries.
1 oz. Gelatine.
1 gill Water.
1 oz. Castor Sugar.
½ pint Cream.
½ teaspoonful Vanilla Essence.

Line a mould with cherries and biscuits. Whip cream to a stiff froth. Dissolve gelatine in a gill of water. Add sugar to cream, mix in dissolved gelatine add vanilla and pour into centre of mould. When set turn into a glass dish.

MERINGUES.

6 ozs. Castor Sugar.
3 Whites of Eggs.
Pinch of Salt.

Put whites of eggs into basin with pinch of salt and whisk to a very stiff froth. Fold in sugar with a metal spoon. Stir as little as possible. Grease and paper a flat tin. Put on mixture with a dessertspoon, making them a nice shape. Dredge with castor sugar and bake in a cool oven for about 1½ hours.

GROUND RICE MOULD.

1 pint Milk.
Jam.
3 ozs. Ground Rice.
1 oz. Sugar.
1 Lemon.

Mix the rice with a little of the milk. Put the rest into a saucepan with the sugar and thinly peeled rind of lemon. Bring slowly to the boil and strain on to rice mixture. Return to saucepan and stir over hotplate for 10 minutes. Pour into wetted mould and leave to set. Serve with Jam.

BLANC-MANGE.

1 pint Milk.
2 ozs. Sugar.
1½ ozs. Cornflour.
Flavouring.

Mix part of the milk with cornflour to a smooth paste. Boil the remainder with sugar. Pour on the paste and return to saucepan, then bring to boil, stirring all the time. Cook for 1 minute. Pour into wetted mould.

PRUNE MOULD.

1 lb. Prunes.
1 oz. Gelatine.
2 tablespoons Sugar.
Strip of Rind of Lemon.

Soak prunes all night, then boil in same water until soft. Rub through sieve after taking out stones and lemon rind. Add gelatine (previously soaked in gill of water) and sugar, stir altogether until sugar and gelatine has dissolved. Pour in wetted mould and press. When set, turn out into a glass dish and serve with whipped cream.

PINEAPPLE TRIFLE.

Take a sponge sandwich and cut out 4 inch centre. Fill with chopped pineapple and place centre on top of fruit. Pour juice over and allow to soak. Cover with whipped cream and decorate with cherries and angelica.

CUSTARD SPONGE.

1 pint of Milk.
2 Eggs.
½ oz. Gelatine.
Little Flavouring.
1 Tablespoon of Castor Sugar.

Melt gelatine in boiling milk. Pour on yolk of eggs. Stir well until it thickens, do not let it boil. Add sugar and flavouring, set to cool. Whisk whites to stiff froth and stir into custard. Pour into wetted mould.

Bread & Scones

BREAD.

3½ lbs. Plain Flour.
1 oz. Yeast.
1¾ pints tepid Milk and Water.
2 teaspoonfuls Sugar.
3½ teaspoonfuls Salt.

Cream the yeast and sugar. Add liquid. Add salt to warm flour. Make a hole in centre, pour in yeast, etc. Knead thoroughly until dough leaves basin and hands clean. Stand to rise in a warm place till double its size (about 1 hour). Knead lightly. Fill tins half full. Prove in a warm place until risen to top of tins. Put in the oven at 500°F. (very hot). Leave on "High" for 5 minutes, then reduce to "Low" for 40 minutes.

Note.—3 or 4 ozs. of lard rubbed into the flour keeps the bread moist.

CURRANT BUNS.

1 lb. Flour.
Pinch of Salt.
1 Egg.
2 ozs. Margarine.
1½ ozs. Castor Sugar.
¼ oz. of Yeast.
½ pint Milk.
¼ lb. Currants.

Sieve flour into basin. Make well in centre, put in yeast, sugar, salt and margarine. Pour in a little tepid milk. Sprinkle currants on flour. Add beaten egg to rest of milk. Start beating in centre gradually working in flour and using milk. Beat well with hand. Cover with cloth and set aside in a warm place for about 1 hour. Turn dough on to floured board, knead well and divide into small rounds. Place on greased tin. Leave in warm place for 10 minutes. Brush over with beaten egg and put into very hot oven, temperature 500°F. Switch "Low" after 5 minutes. Time 15-20 minutes.

GIRDLE SCONES.

1 lb. Flour.
2 ozs. Margarine.
Sour Milk.
Pinch of Salt.
1 teaspoonful Bicarbonate of Soda.
½ teaspoonful Cream of Tartar.

Sieve all dry ingredients into a basin. Rub in margarine. Mix into a light dough with sour milk. Turn on to floured board and divide into 4. Take one piece at a time and form into round. Cut into four and place on hot plate with switch turned to "Low." Cook for 5-6 minutes each side. Split, spread with butter and serve hot.

PAISLEY ROLLS.

8 ozs. Flour
1 oz. Paisley Flour.
½ teaspoonful Salt.
Milk to mix.

Sieve dry ingredients and mix with milk to a fairly soft dough. Shape this into small rolls and place on a greased baking sheet. Put in the oven at 500°F. (hot). Switch to "Low." Time 15-20 minutes.

SULTANA SCONES.

1 lb. Plain Flour.
3 ozs. Margarine.
3 ozs. Sultanas.
1 teaspoonful Bicarbonate of Soda.
2 teaspoonfuls Cream of Tartar.
A good pinch of Salt.

Rub margarine into dry ingredients. Add sultanas. Mix into soft dough with milk. Roll out and cut into rounds or three-cornered shapes. Put on floured and greased baking sheet. Brush over with egg. Put in oven at 450°F. (hot) and leave "High" for 5 minutes. Switch to "Low." Time 20 minutes.

HORSESHOE ROLLS.

½ lb. Flour.
3 ozs. Margarine.
Pinch of Salt.
1 teaspoonful Baking Powder.
Milk to mix.

Add salt and baking powder to the sifted flour. Rub in lightly 2 ozs. margarine. Mix to dough with milk. Roll out on floured board and spread on it the remainder of the margarine. Fold over and roll out thinly. Form into horseshoes and place on greased tin. Put into oven 450°F. (hot). Switch "Low" after 5 minutes. Brush over with egg when nearly cooked. Time 10-15 minutes. To form horseshoes cut into squares, take one corner and roll it up and turn ends round in form of horseshoe.

SULTANA TEA LOAF.

8 ozs. Sultanas.
6 ozs. Margarine.
1 pint Milk.
1 teaspoonful Bicarbonate of Soda.
4 teacups of Flour.
4 ozs. Sugar.
1 teaspoonful Salt.
2 teaspoonfuls Cream of Tartar.

Sieve and mix dry ingredients together. Rub in margarine. Add sultanas. Mix with milk. Turn on to a floured board and knead slightly. Put into greased bread tin and place in oven 400°F. (warm). Switch "Low" after 10 minutes. Time 1 hour.

A Magnet Cooker puts an end to uncertainties and discouragements in cooking.

Large Cakes

MADEIRA.

4 ozs. Margarine.
3 ozs. Castor Sugar.
5 ozs. Flour.
A very little Milk.
2 Eggs.
1 teaspoonful Baking Powder.
Grated Rind of Lemon.

Cream margarine and sugar together, add eggs, beating each one in separately. Stir the dry ingredients in very lightly and add enough milk to make it the right consistency. Put into a greased and papered tin and place in the oven at 400°F. (warm). Leave "High" for 5 minutes then turn "Low." Time 1¼ hours.

GOOD FRUIT CAKE.

6 ozs. Margarine.
2 ozs. Cherries.
4 ozs. Currants.
3 Eggs.
A few Almonds.
½ lb. Self-raising Flour.
6 ozs. Castor Sugar.
2 ozs. Peel.
4 ozs. Sultanas.

Cream margarine and sugar. Add eggs separately, beating each one well into the mixture. Fold in the flour and mix in the fruit. Turn into a greased and papered tin. Blanch and split almonds and place on top. Put into oven at 400°F. (warm). Leave "High" for 5 minutes then turn "Low" for 50 minutes. Switch "Off" for the last half hour. Time 1½ hours.

Electric cooking done with a Magnet Cooker improves the taste and flavour of food.

SCHOOLROOM CAKE.

6 ozs. Flour.
¼ teaspoonful Spice.
1 oz. Peel.
3 ozs. Brown Sugar.
3 ozs. Currants.
3 ozs. Margarine.
A little Milk.
1 Egg.

Rub butter into flour then add the rest of the dry ingredients. Beat egg well and mix with milk. Stir into cake and beat altogether for a few minutes. Put into greased and floured tin and place in oven at 400°F. (warm). Leave switch "High" for 5 minutes, then switch "Off." Time 1 hour.

CHOCOLATE RICE CAKE.

6 ozs. Flour.
½ lb. Castor Sugar.
2 ozs. Ground Rice.
3 Eggs.
Chocolate Icing.
½ lb. Margarine.
2 ozs. Chocolate.
1 teaspoonful Baking Powder.
A little Milk.

Beat butter and sugar together. Add eggs. Beat well. Fold in flour and baking powder, ground rice and chocolate. Put into greased and papered tin and bake in oven 400°F. (warm). Leave "High" for 10 minutes then switch "Off." Time 1 hour. Leave to cool. Cover with chocolate icing.

SWISS ROLL.

2 Eggs.
Jam.
Flavouring.
4 ozs. Flour.
4 ozs. Sugar.

Beat eggs well. Beat in sugar. Stir in flour lightly. Spread evenly on a flat baking tin. Put mixture into oven at 500°F. (hot) Switch "Off" after 3 minutes. Time 7-10 minutes. Spread with warmed jam, roll up quickly and dredge with castor sugar.

SPICE CAKE.

½ lb. Flour.
2 Eggs.
¼ lb. Butter.
6 ozs. Sugar.
Pinch of Salt.
¼ glass Sherry and Milk.
¼ lb. Currants.
4 ozs. Sultanas.
2 ozs. Peel.
2 ozs. Raisins.
1 teaspoonful Spice.
½ teaspoonful Bicarbonate of Soda.

Cream butter and sugar together. Add eggs and beat well. Mix dry ingredients and add gradually. Then add sherry and sufficient milk to make it the right consistency. Bake in oven 400°F. (warm). Switch "Low" after 10 minutes. Time 1½ hours.

A Magnet Cooker gives freedom from kitchen drudgery and untidiness.

CHRISTMAS CAKE.

½ lb. Butter.
5 ozs. Almonds.
½ lb. Sugar.
4 ozs. Mixed Peel.
½ lb. Sultanas.
1 lb. Currants.
¾ lb. Flour.
1 wineglass Brandy or Sherry.
5 Eggs.
1 teaspoonful Baking Powder.
¼ oz. Mixed Spice.

Cream butter and sugar together thoroughly. Add eggs one at a time. Stir in flour, well sieved. Add fruit etc. and last of all brandy. Put in greased and lined cake tin. Put in oven at 400°F. turn to "Low" for 1½ hours and then switch "Off." Time 2½ hours.

WALNUT CAKE.

4 ozs. Butter.
3 ozs. Walnuts.
4 ozs. Sugar.
Vanilla.
3 Eggs.
1 teaspoonful Baking Powder.
6 ozs. Flour.
Water Icing.

Cream butter and sugar together. Beat in eggs one at a time. Add flour and chopped walnuts and add a few drops of vanilla. Turn into buttered cake tin and put in oven at 450°F. (warm). Switch "Low" after 5 minutes. When cold cover the cake with a layer of icing and decorate with halves of shelled walnuts. Time 1½ hours.

ORANGE GATEAU.

4 ozs. Ground Almonds.
4 ozs. Sugar.
4 ozs. Flour.
2 Oranges.
3 Eggs.
1 teaspoonful Baking Powder.
Orange Icing.
Angelica.
Cherries.

Beat the sugar and yolks of eggs together. Add ground almonds, grated rind of 2 oranges and the juice of one. Sieve in the flour and baking powder and fold in lightly. Lastly add the stiffly beaten whites of eggs. Mix these in very lightly. Turn into a greased cake tin. Put into oven 450°F. (warm). Turn "Low." Cover with orange icing and decorate with cherries and angelica. Time 1 hour.

GINGER CAKE.

4 ozs. Margarine.
4 ozs. sugar.
1 oz. almonds.
1 teaspoon ground ginger.
6 ozs. flour, S.R.
3 ozs. preserved ginger.
3 eggs.

Beat margarine and sugar to a cream. Add eggs, fold in flour, ground ginger and preserved ginger. Turn into greased cake tin and cook in oven 400° F. (warm) turn "Low" after 5 minutes, last half hour switch "Off."
Time 1¾ hours.

There is a Magnet Cooker to suit every home.

Small Cakes

BO-PEEPS.

Place in a bowl—

6 ozs. Flour.
4 ozs. Castor Sugar.
6 ozs. Rice Flour.
1 teaspoonful Baking Powder.

Rub in 4 ozs. margarine. Make into a stiff paste with the yolk of 1 egg and a little milk. Divide into balls, hollow each one with the finger and insert a little jam. Close up. Dip each one in a well-beaten white of egg and then in castor sugar. Bake in oven 450°F. (hot), leave "High" for 5 minutes then switch "Off.' Time 20 minutes.

KINGSWAY COOKIES.

3 ozs. Sugar.
4 ozs. Margarine.
2 Eggs.
2 ozs. Syrup.
½ teaspoonful Nutmeg.
6 ozs. Flour.
½ teaspoonful Bicarbonate Soda.
½ teaspoonful Cinnamon.
1 teaspoonful Ginger.

Beat margarine and sugar to a cream. Add eggs and beat well. Mix flour, spices and soda together and stir in gently, adding syrup last slightly heated. Place an almond at the bottom of small greased and floured tins. Bake in oven 450°F. (hot). Leave "High" for 5 minutes then switch "Off." Time 20 minutes.

ROCK CAKES.

¾ lb. Flour.
1 Egg.
3 ozs. Margarine or Dripping.
A little Milk.
1 teaspoonful Baking Powder.
1 oz. Peel.
4 ozs. Currants.
Nutmeg.
4 ozs. Sugar.

Sieve the flour into basin, add baking powder. Rub in butter lightly. Add dry ingredients, a little grated nutmeg and the egg well beaten. Add a little milk, but be careful not to make the mixture too moist. Put in small heaps on a greased tin. Bake in oven 450° F. (hot), switching "Off" after 5 minutes. Time 15 to 20 minutes.

SCOTCH SHORTBREAD.

8 ozs. Flour.
6 ozs. Butter.
2 ozs. Castor Sugar.
2 heaped teaspoons Rice Flour.

Put the dry ingredients into a basin, rub in the butter and knead it with the hand until it becomes a soft dough. Turn on to a sugared board, roll out about ½ inch thick, cut into rounds. Place on floured tin, pinch the edges and prick centre with a fork. Time 30-45 minutes. Temp. 400° F. (warm). Switch "Low."

MAGNET MADAMOISELLES.

For Pastry :—

6 ozs. Flour.
1 oz. Castor Sugar.
3 ozs. Margarine.
1 Egg.

For the Filling :—

2 ozs. Margarine.
1 Egg.
¼ teaspoonful Baking Powder.
2 ozs. Sugar.
2 ozs. Flour.

Line patty pans with pastry, place a little jam in each. Now beat the margarine and sugar together, add the egg, beat well, mix in flour and baking powder, and put a spoonful in each pan. Place in oven 450°F. (hot). Switch "Low." Time 15 minutes.

GINGERBREADS.

4 ozs. Plain Flour.
1 gill Milk.
½ teaspoonful Mixed Spice.
2 ozs. Sultanas.
1½ ozs. Brown Sugar.
1½ teaspoons Ground Ginger.
Pinch of Salt.
½ lb. Golden Syrup.
4 ozs. Wholemeal Flour.
1 Egg.
½ teaspoonful Bicarbonate Soda.
4 ozs. Margarine.
1 oz. Peel or Preserved Ginger.

Mix all dry ingredients together. Melt margarine and syrup, warm milk and mix soda. Stir liquid ingredients into dry and stir well. Pour into greased and lined tin. Arrange split almonds on top. Put in oven 400°F. (warm). Leave "High" for 10 minutes then switch "Off." Cut into squares. Time ¾ hour.

CHOCOLATE CREAM BUNS.

½ pint Water.
2 ozs. Margarine.
5 ozs. Flour.
Chocolate Icing.
3 Eggs.

Put margarine in water in a saucepan and bring to the boil. Tip flour into it, beat hard. Allow to cool. Beat in eggs. Mix well until mixture comes away from sides of pan. Place a dessertspoonful of mixture in small rounds on to a greased baking sheet. Put in oven 500°F. (hot). Leave "High" 5 minutes. Turn "Low." Time 30 minutes. Make a small opening in each bun and fill with whipped cream. Coat with chocolate icing.

KINGSWAY SANDWICH.

The weight of 3 eggs in Sugar, Margarine and Flour.
A little Almond Essence.

Beat butter and sugar to a cream. Beat in eggs one at a time. Fold in flour lightly, add essence to taste.

Spread evenly on two sandwich tins previously greased and floured. Bake in oven 450°F. (hot). Leave "High" for 5 minutes then switch "Off." Time 20 minutes.

GECO CAKES.

6 ozs. Margarine.
8 ozs. Flour.
2 ozs. Sugar.
A few drops of Vanilla.

Cream margarine. Mix in sugar, flour and flavouring. Knead well until mixture leaves the basin quite clean. Turn on to a floured board. Mould into a long roll. Cut into slanting slices about 1 inch thick. Place on buttered tin and bake until a golden brown. Time 20 minutes. Temp. 450°F. (hot). Switch "Low" after 5 minutes.

GENOESE ALMOND FINGERS.

4 ozs. Margarine.
1 teaspoonful Lemon Juice.
4 ozs. Flour.
3 Eggs.
4 ozs. Sugar.
Almond Icing and Coffee Icing.

Cream margarine and sugar together, beat eggs in one at a time. Fold in flour, add lemon juice. Pour into flat greased tin. Put into oven 450°F. (hot) Leave "High" for 5 minutes then switch "Low." Time 30 minutes.

When cold cut into fingers, slice through centre, spread with a layer of almond icing. Cover each finger with coffee icing and decorate with strip of angelica and crystallised violet.

As an aid to happy housekeeping a Magnet Cooker is unexcelled.

CHOCOLATE LUNCH CAKES.

8 ozs. Flour.
4 ozs. Margarine.
1 Egg.
Milk to mix.
6 ozs. Sugar.
1 good teaspoonful Baking Powder.
1½ ozs. Powdered Chocolate.
Vanilla flavouring.

Mix flour and chocolate together. Rub in the margarine until like fine bread-crumbs. Add sugar and baking powder. Beat up the egg and add to the dry ingredients, with just a little milk and a few drops of vanilla. Mix all together to a rather stiff consistency. Put into small greased tins and place in oven 450°F. (hot). Switch low after 5 minutes. Time 15 minutes.

CHERRY TARTLETS.

½ lb. Short Pastry.
¾ lb. Stoned Cherries.
½ lb. Granulated Sugar.
1 gill Water.
1 teaspoonful Arrowroot.
A few drops of Cochineal.

Line about a dozen patty tins with short pastry. Put into the oven at 450F. (hot) leave switch "High" for 5 minutes then switch "Off." Time 15 minutes. Boil sugar and water and tint with a few drops of cochineal. Put in cherries and allow to simmer for 5 minutes. Take out cherries and allow syrup to cook until it is reduced to half the quantity.

Mix the arrowroot into a smooth paste with a dessertspoonful of cold water. Add to syrup and boil for 5 minutes. Arrange 5 or 6 cherries in each tartlet and cover with hot syrup.

QUEEN CAKES.

6 ozs. Flour.
4 ,, Margarine.
4 ,, Castor Sugar.
2 ,, Sultanas.
2 Eggs.
1 oz. Candied Peel.
1 teaspoon Baking Powder.
Little Flavouring.

Beat margarine and sugar together, add eggs. Fold in flour and baking powder sultanas and candied peel. Add flavouring and place in greased tins.

Put in oven 450°F. (hot), switch low after 5 minutes. Time 15-20 minutes.

MACAROONS.

6 ozs. Ground Almonds.
8 ozs. Castor Sugar.
2 teaspoons Rice Flour.
3 Whites of Eggs.

Mix altogether, roll into balls, flatten with knife and place almond on top. Bake on tin covered with wafer paper at 400°F. (warm), switch low. Time 30 to 40 minutes.

A Magnet Cooker is the ideal medium for every form of cooking.

Pastries

PUFF PASTRY.

½ lb. Plain Flour.
Cold Water.
1 teaspoonful Lemon Juice.
Pinch of Salt.
½ lb. Butter.

Sieve flour into a basin. Add salt. Rub in very finely 1 oz. butter. Make a well in centre and pour in lemon juice with sufficient water to make into a smooth firm paste. Roll out thinly on to a floured board. Divide butter into 3 pieces. Spread one piece on to the pastry, fold into 3 and roll lightly. Repeat twice more using the remainder of the butter. Leave in a cool place for 2 hours or more before using.

Put into oven at 500°F. (very hot) and keep at this temperature for 10 minutes. The switch can then be turned to "Low."

SHORT PASTRY.

8 ozs. Flour.
Cold Water.
1 dessertspoonful Castor Sugar.
1 Yolk of Egg.
6 ozs. Butter.

Rub flour through sieve into basin. Add sugar. Rub in butter very finely. Mix with beaten yolk and water into a stiff paste. Put into oven 450°F. (hot). Switch "Off" after 5 minutes.

ROUGH PUFF PASTRY.

½ lb. Flour.
3 ozs. Lard.
3 ozs. Margarine.
½ teaspoonful Lemon Juice.
Pinch of Salt.
Water to mix.

Rub flour through a sieve on to a pastry board. Add salt. Cut fat into flour. Mix to a stiff paste. Roll into a long strip and fold in three. Repeat this 4 times. If possible leave pastry in a cool place for 15 minutes between each roll.

BAKEWELL TART.

Short Pastry.
3 ozs. Ground Almonds.
3 ozs. Sugar.
3 ozs. Breadcrumbs.
A little Nutmeg.
3 ozs. Butter.
A little Jam.
3 Eggs.
Grated Rind and Juice of a Lemon.

Line a shallow pie-dish with short pastry and spread with a little jam. Beat yolks of eggs and mix with breadcrumbs, sugar, melted butter, ground almonds, nutmeg and lemon. Add the well-beaten whites. Stir well, and spread over pastry. Put into oven 450°F. (hot). Switch "Low" after 5 minutes. Time 20-30 minutes.

CHOCOLATE SHORTCAKE.

6 ozs. Short Pastry.
Raspberry Jam.
1 Egg.
2 teaspoonfuls Chocolate Powder.
2 tablespoonfuls Flour.
2 small tablespoonfuls Butter.
3 dessertspoonfuls Sugar.

Roll out pastry and line a flan ring with it, decorate the edge and spread a thin layer of jam in the bottom. Beat the sugar and butter together, add the egg and beat well. Stir in the flour and chocolate powder. Put this mixture over the jam. Put into oven 450°F. (hot) and leave "High" for 5 minutes, then switch "Low." Time 20-30 minutes.

CUSTARD TART.

½ lb. short pastry.
2 eggs.
Rind of a lemon.
1 pint of milk.
1 oz. sugar.

Roll out pastry and line a pie dish. Prick it well. Put the milk and lemon rind in a saucepan and heat slowly. Remove lemon rind. Stir in sugar and bring milk to the boil. Cool a little then pour it gradually upon the well beaten eggs. Stir until thick and creamy. Pour into the lined pie dish and bake in oven 450°F. (hot). Time 20 minutes.

MACAROON TARTLETS.

½ lb. Short Pastry.
2 ozs. Castor Sugar.
2 ozs. Ground Almonds.
2 Whites of Eggs.
Apricot Jam.
Almond Essence.

Line about 12 patty tins with pastry and put ½ teaspoonful of jam in each. Whisk the egg whites to a stiff froth. Stir in the ground almonds, sugar and essence. Cover the jam with a little mixture and place a cross of pastry on each tart. Put in oven 450°F. (hot). Switch "Low" after 5 minutes. Time 20 minutes.

COCOANUT TREACLE TART.

½ lb. Short Pastry.
4 Tablespoonfuls Cocoanut.
3 tablespoonfuls Golden Syrup.

Roll out pastry and line a flan ring. Sprinkle with half the cocoanut, pour on golden syrup and the remaining cocoanut. Bake in oven 450°F. (hot). Switch "Low" after 5 minutes. Time 20 minutes.

APPLE CAKE.

½ lb. Short Pastry.
4 ozs. Sugar.
1 lb. Apples.
1 teaspoonful Cinnamon.

Roll out pastry and line a shallow tin. Cover with sliced apples. Sprinkle with sugar and cinnamon. Bake in oven 450°F. (hot). Switch "Low" after 5 minutes. Time 20-25 minutes.

LEMON PIE.

½ lb. pastry.

Lemon filling.

1½ lemons.
1 oz. butter.
¾ pint water.
3 ozs. flour.
9 ozs. castor sugar.
3 yolks of eggs.

Meringue

3 whites of eggs.
Pinch of salt.
3 tablespoons castor.
Sugar.

Line a Pyrex pie-plate with the pastry and flute the edge. Prick the bottom and line the pastry with a round of paper sprinkled with uncooked rice. Put into oven at 450° F. (hot). When the pastry is set, remove the paper and rice carefully and finish cooking the pastry. Time 15-20 minutes. Allow to cool.

To make the filling.

Grate the rinds of the lemons finely and squeeze out the juice. Mix the sugar with the flour, add the water gradually and mix to a smooth paste. Put into a saucepan with the rind and juice of lemons. Stir until it thickens and allow to boil gently for a few minutes. Draw aside, add the butter, and cool slightly. Beat up the yolks of eggs and stir them in gradually, cook for a few minutes but do not let it boil. Let it cool and turn it into the prepared pastry and leave until cold.

Meringue.

Add a pinch of salt to the whites of eggs and whisk to a stiff froth, fold in sugar lightly. Heap the meringue on top of the filling, dredge with castor sugar, and put into quite a cool oven until set.

Icing.

WHITE FROSTING.

1 lb. Loaf Sugar.
1 gill Water.
A few drops of Lemon juice.
2 whites of Eggs.

Put sugar into a saucepan with the water and stir over a gentle heat until sugar is dissolved. Boil without stirring until it forms a soft ball when tested in cold water. Add lemon juice. Pour slowly over whites of eggs which have previously been beaten to a stiff froth. Whisk continuously until the frosting is nearly chilled.

GLACE ICING.

¼ lb. Icing Sugar.
A little Milk.
Flavouring.
Colouring.

Sieve the sugar into a saucepan. Mix with a little milk. Warm slightly on hotplate. Add flavouring and colouring if required. Use at once. The icing should be thick enough to coat the back of a spoon.

ROYAL ICING.

1 lb. Icing Sugar.
1 dessertspoonful Lemon Juice.
1 White of Egg.
Flavouring and Colouring to taste.

Sieve sugar into a basin. Add strained lemon juice. Mix in the white of egg gradually, beating well with wooden spoon.

BUTTER ICING.

3 ozs. Butter.
6 ozs. Icing Sugar.
Vanilla Essence.

Cream the butter. Add sifted sugar and beat until creamy. Add flavouring.

Note:—This can be used as a foundation for chocolate and mocha icing, by the addition of chocolate powder or coffee essence.

ALMOND ICING.

½ lb. Ground Almonds.
¼ lb. Castor Sugar.
¼ lb. Icing Sugar.
Egg.
Flavouring.

Sieve the icing sugar and mix with the castor sugar and ground almonds. Add flavouring desired. Bind with sufficient egg to make a smooth paste. Roll on sugared board and use as required.

Jam & Preserves

BLACKCURRANT JAM.

6 lbs. Blackcurrants.
1 pint Water.
5 lbs. Sugar.

Boil fruit in water for 20 minutes. Add sugar and boil for 10 minutes.

STRAWBERRY & REDCURRANT JAM.

6 lbs. Strawberries.
3 lbs. Redcurrants.
6 lbs. Preserving Sugar.

Stalk the currants and strawberries. Crush sugar and put into preserving pan together with the fruit. Bring to the boil slowly, stirring all the time, then boil quickly for 50 minutes or until it jellies. Pour into warm dry pots and tie down when cold.

VICTORIA PLUM JAM.

6 lbs. Plums.
5 lbs. Sugar.

Wipe the plums, slit and stone. Put into preserving pan with broken sugar and bring slowly to the boil, stirring constantly. Boil for 1 hour, or until it jellies, when dropped on to plate. Pot in the usual way.

For real efficiency, reliability and economy a Magnet Cooker has no rival.

LEMON MARMALADE.

To 12 lemons allow 6 pints of water and 4½ lbs. of sugar.
Grate the rind and pith from the lemons on a suet grater and put into a basin with the water. Remove the hard white core from the centre of the lemons then slice the pulp and add to the water with all the juice, but no pips.
Leave for 24 hours, then put into a preserving pan and simmer for 2 hours. Leave until the following day.
Return to the pan, bring to the boil, add the sugar. Stir until it has melted, then boil fast until the marmalade sets when tested. Keep it well skimmed. Pot and Cover.

ORANGE MARMALADE (Quick Method).

6 Seville Oranges.
1 Sweet Orange.
2 Lemons.
3 quarts Water.
7 lbs. Sugar.

Cut fruit finely, take out pips. Put into preserving pan with water. Stand 24 hours. Put on hotplate and boil for 2 hours. Add 7 lbs. sugar and boil slowly for 1 hour until it jellies.

LEMON CURD.

1 large Lemon.
2 ozs. Butter.
8 ozs. Sugar.
2 Eggs.

Put the butter, sugar, grated rind and juice of lemon, into a double saucepan. When warm add well beaten eggs. Stir until it thickens.

MARROW PICKLE.

Peel marrow, cut out seeds and cut into small squares. Weigh 4 lbs. Put into basin and sprinkle with salt and leave all night. Strain through a collander. Peel, core, and cut into small pieces 1 lb. of Apples and 1 lb. of Onions. Put altogether in a preserving pan with 3 pints of Vinegar, ½ lb. Brown sugar, 6 Chillies, 12 cloves. Mix ½ oz. yellow Turmeric and 1½ ozs. Dry Mustard to a paste with a little Vinegar. Add this to the rest of the mixture. Boil until tender—1½-2 hours. Then bottle.

APPLE CHUTNEY.

1½ lbs. Brown Sugar
¼ lb. Salt.
¼ lb. root Ginger
1 oz. Chillies.
} Put into muslin bag.

Boil altogether in 3 pints of vinegar for 3 minutes. Take out muslin bag. Add 4 lbs. apples, peeled, cored and sliced. ¼ lb. Sultanas. 2 large onions cut into small pieces. Boil till cooked.

BRAMBLE JELLY.

6 lbs. Blackberries.
½ pint Water.
¾ lbs. Sugar, to each pint of juice.

Put blackberries in preserving pan. Bruise with a wooden spoon. Pour on water and simmer gently. When quite soft strain through jelly bag. Hang bag on hook and allow to drip overnight. To every pint of juice add ¾ lbs. sugar. Put into preserving pan and boil until it jellies when tested.

A Magnet Cooker is built up to a standard not down to a price.

Biscuits.

Note: Biscuits can be cooked by the heat left in the oven after other cooking operations.

DUNDEE.

½ lb Flour.
2 ozs. Rice Flour.
¼ lb Butter.
4 ozs. Castor Sugar.

Mix butter and sugar to a cream. Mix rice flour and flour together and add gradually to butter and sugar. Knead into a soft dough. Turn on to floured board and roll out about ½in. thick. Cut into small oblong pieces and place on greased tin. Rough into lines with a fork and cook in moderate oven 400 deg. F. Time 15-20 mins.

SHREWSBURY FINGER BISCUITS.

¼ lb. Butter.
½ lb. Flour.
1 Lemon.
¼ lb. Castor Sugar.
1 Egg.
½ teaspoonful Baking Powder.

Cream butter and sugar. Beat in the egg. Add flour and baking powder. also grated rind of lemon. Mix well together, turn on to a floured board, Knead slightly and roll out very thinly. Cut into fingers. Bake in oven 400 deg. F. (warm) for 10-15 minutes.

These biscuits should not be too brown, but a pale yellow colour.

WINE BISCUITS.

½ lb. Flour.
1 oz. Sugar.
Carraway Seeds.
¼ lb. Butter.
A little Milk.

Rub butter and flour, add the sugar and make into dough with the milk. Knead well and roll out thinly. Place on a greased tin and prick with fork. Brush over with water and sprinkle with carraway seeds. Bake in oven 400°F. Time 15-20 minutes.

SMALL BISCUITS.

2 Eggs.
6 ozs. Flour.
¼ lb. Castor Sugar.
Raisins.

Break eggs into a basin, add sugar and stir well together for about 10 minutes. Add the flour and stir in smoothly. Butter a baking sheet and put the mixture on it in small heaps. Place a raisin in the centre of each biscuit. Bake in moderate oven 400 deg. F. (warm) for 1 hour.

WATER BISCUITS.

½ lb. Flour.
Pinch of Salt.
1½ ozs. Butter.
Water.

Sieve flour and salt into a basin. Rub in butter and mix with sufficient water to make a smooth paste. Turn on to a floured board. Knead well. Roll out very thinly and cut into rounds. Prick with fork and place on floured baking tin. Put into oven 400 deg. F. (warm) and bake until crisp.

ALMOND SAVOY FINGERS.

3 Eggs.
4½ ozs. Flour.
Chocolate Icing.
4½ ozs. Castor Sugar.
Chopped Almonds.

Put eggs into basin and whisk well. Sprinkle in sugar and whisk until thick. Fold in flour very lightly. Use ½ in. plain pipe and pipe on baking sheet in lines.

ALMOND FINGERS.

2 eggs.
4 ozs. castor sugar.
4 ozs. S. R. flour.
Chopped almonds.
Chocolate icing.

Whisk the eggs for 5 minutes, add sugar and whisk until it is thick. Fold the flour in lightly and pipe the mixture with a ½ inch pipe on to a greased tin 3 in. long. Brush over with white egg and chopped almonds. Put in oven 400°F. (warm), switch "LOW," cook 10 minutes. When cold spread a little chocolate icing on the flat side and stick two biscuits together.

RICE BISCUITS.

3 ozs. sugar.
4 ozs. flour.
Vanilla essence.
3 ozs. margarine.
4 ozs. rice flour.
1 egg.

Mix all dry ingredients together in a basin and rub in the fat. Add egg well beaten, and knead until smooth. Roll out thinly. Cut into rounds and bake in oven, 400° F. until slightly brown. Sprinkle with sugar.

GINGER NUTS.

4 ozs. margarine.
4 ozs. brown sugar.
½ teaspoon carbonate soda.
12 ozs. flour.
1 tablespoon ground ginger.
3 tablespoons golden syrup.

Slightly warm the butter, sugar and syrup, and beat to a cream, add flour and ginger, dissolve soda in a little cold water, mix, and work all up into a stiff dough. Put on a greased baking tin in pieces the size of a nut. Bake in oven 400°F. (warm) for 20 minutes.

Odd Dishes.

TASTY POTATO DISH.

Heat 2 ozs. of butter and a gill of milk. Add ¾ lb. cooked potatoes which have been put through a sieve. Stir in 3 ozs. of grated cheese, salt and pepper, cook for a few minutes. Remove from hotplate and add the yolks of 2 eggs, well beaten, and lastly the whites beaten very stiffly. Turn into a greased dish and bake in a moderate oven until brown and fluffy.

MACARONI MOULD.

Break 3 ozs. macaroni into small pieces and throw into boiling salted water till tender. Drain well. Mix with 2 ozs. of chopped suet, 6 ozs. grated cheese and 2 beaten eggs. Put into a buttered mould and steam for 50 minutes. Serve with tomato sauce.

KEDGEREE.

¼ lb. Cooked Fish.
1 Hard Boiled Egg.
1 oz. Butter.
4 ozs. boiled Rice.

Remove skin and bones from fish and flake it roughly. Chop egg, melt butter, mix together adding rice, fish and seasoning. Stir over hotplate until very hot. Serve at once on hot dish.

SCOTCH EGGS.

4 Eggs.
2 Pork Sausages.
Chopped Parsley.
8 croûtes of Fried Bread.
Egg and Breadcrumbs.
Frying fat.

Boil the eggs hard and place in a basin of cold water. Skin the sausages and cut each one in half. Cut a slice of bread and stamp 8 croutes out with a round cutter. Fry these a golden brown in hot fat. Take them up when done and drain on paper. Shell the eggs and wrap each one in half a sausage. Flatten the ends so that they will stand. Beat up an egg on a plate. Brush eggs all over with and roll in fresh breadcrumbs. Roll on board and shape nicely. Drop them into very hot fat and fry for about 5 minutes. Take up, drain on paper, cut each egg in half and place each half on a croute of bread, the cut side up. Sprinkle with chopped parsley.

CURRIED VEAL.

1 lb. Knuckle of Veal.
1 large Onion.
2 gills Water.
Salt.
2 ozs. Butter.
1 tablespoonful Cocoanut.
2 tablespoonfuls Curry Powder.
Juice of half a lemon.

Melt the butter in a saucepan, add the onion finely chopped and fry without browning. Add the meat cut into small pieces. Sprinkle over the curry powder and cocoanut and cook for about 10 minutes, stirring all the time. Add gradually the water. Season. Cook slowly for about 2 hours. Add lemon juice and serve with boiled rice.

Omelets.

An omelet pan should be used for that purpose alone and not used for other things. Do not wash but rub with cloth or soft paper. Eggs should be well beaten with a fork and butter clarified and well heated before adding the eggs.

SAVOURY.

2 Eggs.
1 oz. Butter.
Herbs or Chopped Parsley.
1 dessertspoonful Milk
Salt and Pepper.

Chop the parsley finely. Break egg into a basin, beat with a fork, add milk stir in chopped herbs, season with pepper and salt. Melt the butter in omelet pan, make it very hot and pour in the eggs. Stir in the centre with a spoon until the mixture begins to set, then roll towards edge of pan and shape into an oval. Turn it over lightly. Turn at once on to a hot dish and serve.

SOUFFLE OMELET.

2 Eggs.
1 oz. Butter.
2 teaspoonfuls Sugar.

Separate whites from yolks. Beat yolks well with sugar. Get fat ready in pan and make hot. Beat whites stiffly. Pour yolks over whites and fold in, stirring just sufficient to colour. Pour into pan and cook for a few minutes until bubbly, then put under hot grill until brown.

ASPARAGUS OMELET.

12 heads of asparagus.
1½ ozs. butter.
2 eggs.
Dessertspoon of milk.

Cook asparagus until tender. Put in a colander and leave to thoroughly drain, cut the soft heads into small pieces. Melt ½ oz. of butter in saucepan and re-heat asparagus in this. Beat the yolk and whites of eggs separately, then together, add salt, pepper and milk. Heat 1 oz. butter and pour omelet in, when nearly cooked put on the prepared asparagus, fold over and serve.

CHEESE OMELET.

2 eggs.
1 oz. butter.
1 tablespoon of finely grated cheese.
Pepper and salt.
Dessertspoon of milk.

Whisk the yolks of the eggs to a froth with the water, add a pinch of pepper and salt, the milk and lightly whipped whites. Make the butter very hot in pan, pour in mixture, when nearly done sprinkle the grated cheese on and fold over.

General Hints

APPROXIMATE MEASURES.

Meat (fine chopped)	1 breakfast cup	1 lb.
Sugar granulated	„	½ lb.
„ castor	1⅓ „	½ lb.
Butter	„	½ lb.
Flour	„	½ lb.
Breadcrumbs	„	¼ lb.
Rice, Sago, etc.	„	10 ozs.
Macaroni (uncooked)	2 „	½ lb.
Rolled Oats	1½ „	¼ lb.
Flour	1 heaped tablespoon	1 oz.
Sugar	1 level tablespoon	1 oz.
Butter	1 level tablespoon	1 oz.
Treacle	1 breakfast cupful	1 lb.

LIQUID MEASURES.

3 teaspoons	1 tablespoon.
16 tablespoons	1 cup.
4 fluid ounces	1 gill.
4 gills	1 pint.
2 pints	1 quart
4 quarts	1 gallon.

DRY MEASURES.

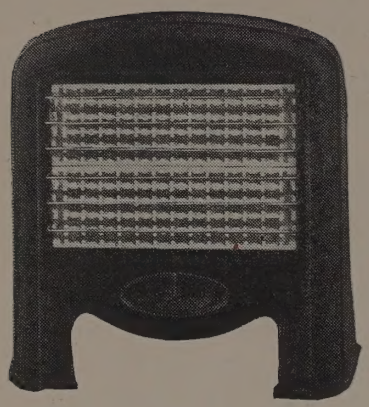
2 pints	1 quart.
8 quarts	1 peck.

A Magnet Cooker puts an end to uncertainties and discouragements in cooking.

Magnet

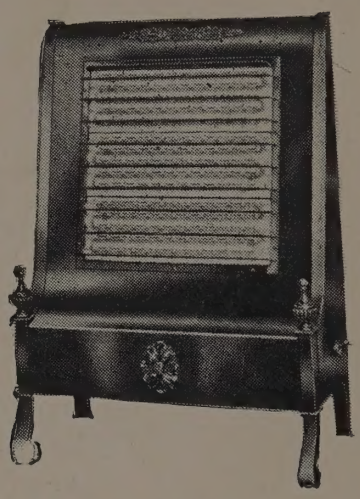
ELECTRIC FIRES

A SELECTION FROM THE WIDE RANGE.



D. 2452/a
MAGNET
Electric Fire.

D. 2524/5
MAGNET
Electric Reflector Fire.



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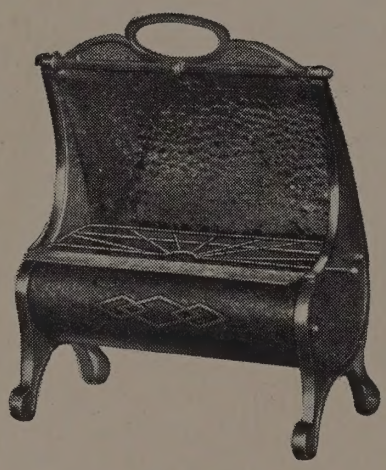

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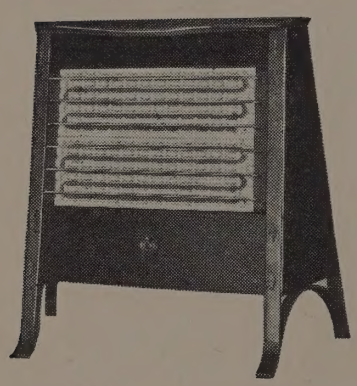

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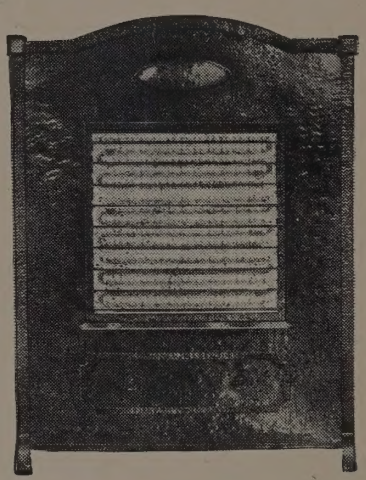

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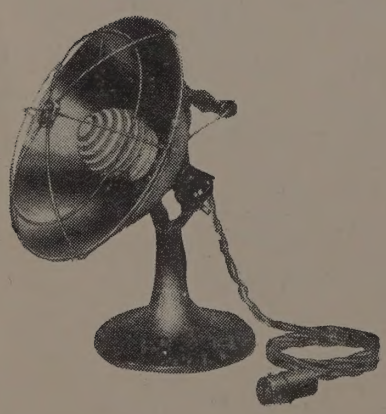
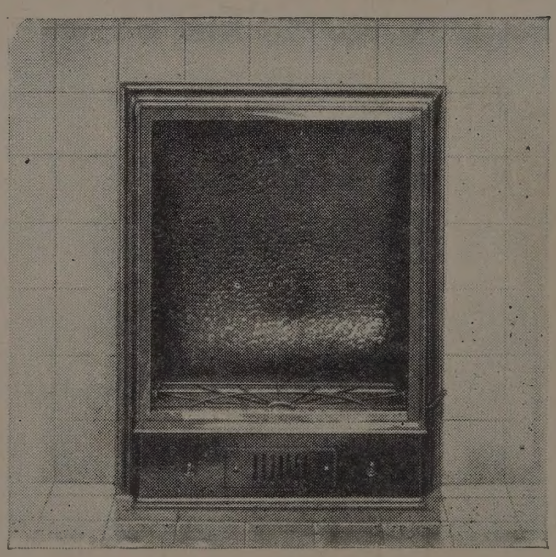
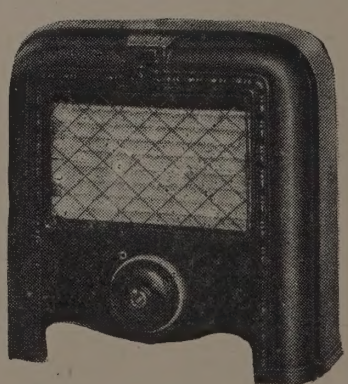
Electric Screen Fire.



D. 2748
MAGNET
Electric Pedestal Heater.



D. 2538/9
MAGNET Electric Reflector Fire.



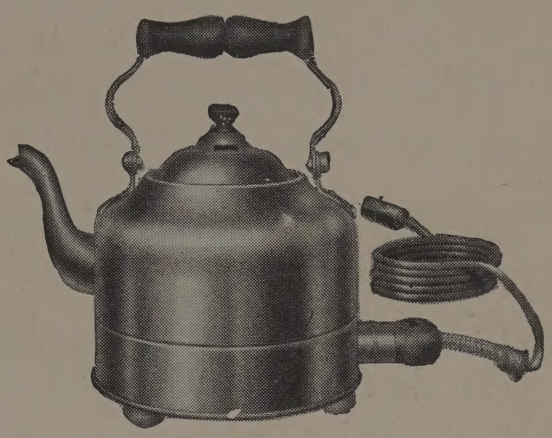
D. 2509/9a
MAGNET
Electric Fire.

Magnet

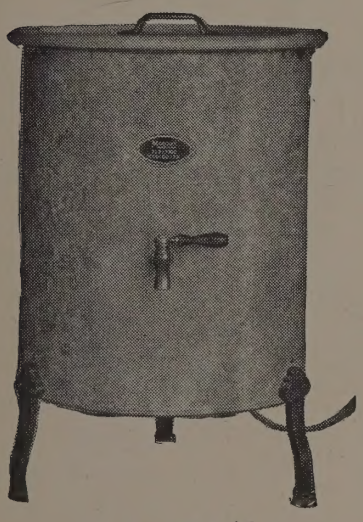
HOUSEHOLD ELECTRIC APPLIANCES

A SELECTION FROM THE WIDE RANGE.

D. 5824/6
MAGNET
Electric Iron.

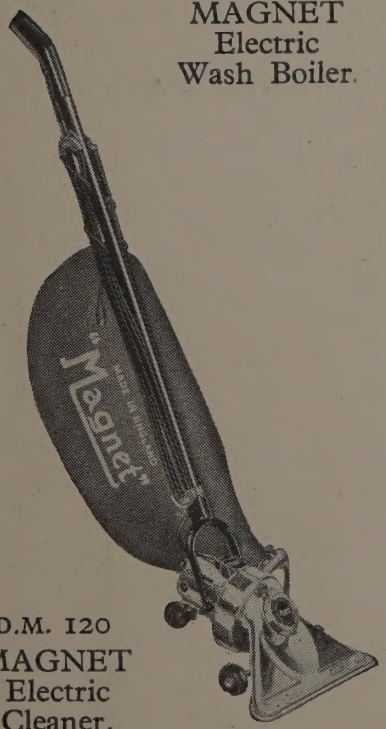


D. 5302
MAGNET
Electric Kettle.

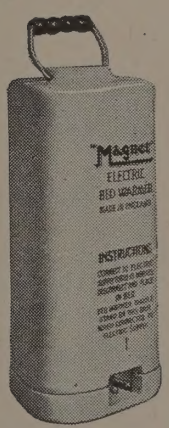


D. 4733/6
MAGNET
Electric
Wash Boiler.

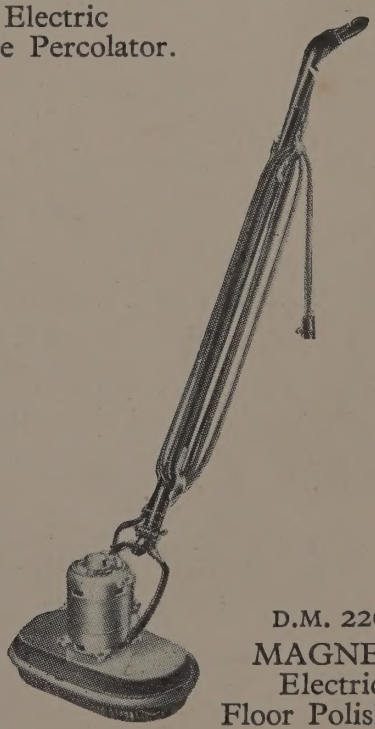
D. 5330/3
MAGNET
Electric
Coffee Percolator.



D.M. 120
MAGNET
Electric
Cleaner.



D. 4698.
MAGNET
Electric
Bedwarmer.



D.M. 220
MAGNET
Electric
Floor Polisher.

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The General Electric Co., Ltd.,
Magnet House, Kingsway, W.C.2.

Please send me the literature marked below with a cross.

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MAGNET ELECTRIC COOKERS.
MAGNET ELECTRIC FIRES.
MAGNET ELECTRIC HOUSEHOLD APPLIANCES.

Recipes.

Recipes.

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